



Autumn/Winter Set Menu

50.00 per person

Starters

- Vodka cured salmon, wasabi mayo, pickled shallot, beetroot (GF, DF, NF) 523Kcal
- Smoked haddock croquettes, samphire mayo 640Kcal
- Crispy confit duck leg, orange gel (GF, DF, NF) 782Kcal
- Root vegetable tartare, whipped vegan feta (VG, GF, NF) 342Kcal

Mains

- Cod fillet, fregola, mussel, shrimp & chorizo ragout (NF) 884Kcal
- Grilled halibut, rainbow chard, squash, saffron beurre blanc (GF, NF) 711Kcal
- Cyder braised pork belly, cauliflower, apple, pickled mustard seeds (GF, NF) 930Kcal
- Wild mushroom & truffle risotto, pickled enoki (VG, NF, GF) 790Kcal
- Whole lemon sole, sea herbs, shellfish bisque (£10 supplement) (GF, NF) 989Kcal

Dessert

- Banoffee pie tart, salted caramel, caramelised bananas, caramel popcorn (NF) 603Kcal
- Coconut panna cotta, stewed cherries (VG, NF, GF) 435Kcal
- Chocolate, raspberry & Szechuan pepper delice (GF, NF) 796Kcal
- Cheese plate, celery, quince, crispbread (5.00 supplement) (V, NF) 758Kcal

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

An adults recommended daily allowance is 2000 Kcal. (v) vegetarian, (vg) vegan, (gf) gluten free, (nf) nut free

A discretionary 12.5% service charge will be added to your bill and will be allocated to staff.