

£65.00 per person

Brown sourdough bread & butter

Amuse bouche

Starter

Jerusalem Artichoke velouté, artichoke crisps and rosemary focaccia

or

Cured mackerel, romanesco purée, citrus & apple concassé

or

Ox cheeks croquettes, shaved fennel salad, black garlic emulsion

Main Course

Cornfed chicken breast, sweet corn purée, confit garlic potatoes and chicken jus

or

Hake with mushroom purée, spinach and beurre blanc

or

Cauliflower steak, salsa verde and smoked carrot purée

Dessert

Vanilla rice pudding with quince jam

or

White chocolate cremeux, cocoa nib tuile, raspberry

or

British cheeses, chutney, crackers (£5.00 suppl.)

Petit fours

Please always inform your server of any allergies or intolerances before placing your order. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 15% discretionary service charge will be added to your bill.