

SET MENU

ALL 5 COURSES	40.00
UPGRADE TO INCLUDE SNACKS & A GLASS OF FIZZ	50.00
WINE PAIRING	30.00

(OPTIONAL) SNACKS | 7.00

Kale, mushroom, truffle gouda. V GF DFO
Salmon & asparagus fritter. V

BREAD | 5.00

Malted brown loaf, black sesame butter and rosemary & paprika butter. V GF O

STARTERS | 10.00

PRAWN – King prawn ravioli, saffron pasta, crispy cockles, parmesan cream.

SOUP – Cauliflower velouté, wild garlic oil, toasted almonds. V GF

MAINS | 22.00

VENISON – Roast muntjac, apple, Parisienne potato, BBQ pork fritter. GFO DF

SALMON – Roast salmon fillet, vegetable curry, mango & pineapple chutney, roast cauliflower. GF DF

CABBAGE – Spring cabbage, double barrel poacher, cabbage fondue, truffle hash brown. V GF DFO

DESSERTS | 9.00

RHUBARB – Basil crema, poached rhubarb, artichoke ice cream. V GF

CHEESE – Taylors cheese selection, crackers, chutney. V GFO

PETIT FOURS | 5.00

Liquid malteaser V, granny smith pastille V, dark chocolate & olive oil truffle V

Please speak to a member of staff about any allergies or intolerances.

GF = Gluten Free GFO = Gluten Free Option | DF = Dairy Free DFO = Dairy Free Option | V = Vegetarian
A discretionary 10% service charge is added to all bills | Game dishes may contain shot