

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

Cep & pistachio mortadella, truffle mayonnaise. GF
Kale, mushroom, truffle gouda. GF V

BREAD | 5.00

Malted brown loaf, black sesame butter, burnt leek & sherry butter. V GF O

STARTERS | 10.00

RAVIOLI – King prawn ravioli, crispy cockles, seaweed caviar, cheese sauce.

ASPARAGUS – Asparagus, wild mushroom, jersey royals, lemon & parmesan hollandaise. V GF DFO

MAINS | 22.00

BEEF – Sirloin steak, carrot, red onion, risotto. GF

MONKFISH – Roast monkfish, celeriac puree, cavolo nero, blood orange, chicken reduction. DFO GF

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

DESSERTS | 9.00

WHITE CHOCOLATE – White chocolate mousse, lemon & elderflower granita, cucumber. V GF

CHEESE – Taylors cheese selection, crackers, chutney. V GF O

PETIT FOURS | 5.00

Liquid malteaser v, passionfruit toffee v, red pepper jelly. 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