SET MENU

£90 per person

SOURDOUGH MALTED BREAD & MARMITE BUTTER 4.5 (285 Kcal)

TO START

BUTTERNUT SQUASH & HARISSA SOUP (270 Kcal)
Chestnuts, confit duck, toasted nuts and seeds

SEASONAL CRUDITÉS (ve) (285 Kcal)
Red lentil hummus, chilli, pomegranate molasses

HERITAGE BEETROOT & RADICCHIO SALAD (vg) (340 Kcal)
Smoked goat's cheese, blackberries, candied walnuts

PRAWN COCKTAIL (279 Kcal)
Lobster jelly, avocado-wasabi purée, crispy shallots

TO FOLLOW

ROASTED CORNISH COD (264 Kcal)
Saffron fregola, sun-dried tomato, fennel purée, lobster sauce

MAC AND CHEESE (vg) (1404 Kcal)
with braised beef blade (1630 Kcal)

LAKE DISTRICT LAMB RUMP (699 Kcal)
Mushroom fricassée, creamed potatoes, calçot onions

SIRLOIN 10OZ (640 Kcal)
Koffman's fries (425 Kcal)
Béarnaise (394 Kcal) | Peppercorn (205 Kcal)

TO FINISH

CHERRY TRIFLE (vg) (988 Kcal)
Black cherry compote, chocolate sponge,
chocolate pastry cream, vanilla Chantilly

CHOCOLATE MOUSSE (vg) (623 Kcal)
70% dark chocolate, vanilla Chantilly, chocolate and pistachio crumble

CHEESE SELECTION (608 Kcal)
Baron Bigod, Cashel Blue, Montgomery Cheddar, spiced fig chutney,
membrillo jam, selection of grapes, seeded crackers

SORBET SELECTION (ve) (245 Kcal)

Our commitment towards sustainability is reflected in our product sourcing. Many of our products (including our coffee, fish, meats, produce and dairy) come from local and/or Fairtrade suppliers. *Denotes that the dish is available as a half portion. Adults need around 2000 kcal a day For any dietary requirements please speak to one of our team members for assistance. (ve) vegan. (vg) vegetarian. All prices are inclusive of VAT.
A discretionary service charge of 13.5% will be added to your bill.