

Set Menu

£37.50 per person

Starters

Ox cheek broth, beef shin and red wine tortellini, horseradish *235 kcal*

Smoked mackerel, beetroot chutney, basil and ginger creme fraiche (gf) *637 kcal*

Sautéed wild mushrooms, garlic, spinach, toasted ciabatta, truffle oil (vg) *534 kcal*

Mains

Pan fried guinea fowl, fondant potato, thyme roast roots with a wild mushroom velouté (gf) *1024 kcal*

Roast cod wrapped in pancetta, clam and mussel chowder, saffron potatoes (gf) *630 kcal*

Pumpkin and sage tortellini, garlic roasted baby courgettes, toasted pine nuts, sun blush tomatoes (vg)

512 kcal

Desserts

Caramel and chocolate chip cheesecake, chocolate sauce *742 kcal*

Tiramisu, chocolate sauce, espresso ice cream (v) *608 kcal*

French fine apple tart, toffee sauce, vanilla ice cream (v) *773 kcal*

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens recognised by the FSA, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten; however as we handle many allergens in our busy kitchens we therefore cannot guarantee all traces of allergens are completely removed.
