

Set Menu

STARTER

Trout Ceviche *

Beetroot | Lemon | Sweet Potato | Champagne Sorbet

Soup of the Day (V) *

Chef's Choice of Seasonal Soup

Hock Hock Pressing

Apple | Autumn Slaw | Chestnut

Textures Of Celeriac (V)

Apple | Endive | Truffle

MAIN

Sea Bass *

Mussels | Fennel | Samphire | Lime Mash | Butter Sauce

Honey Glazed Duck Breast *

Spinach | Salsify | Blackberries | Red Cabbage Relish | Dauphinoise Potato

Pork Tenderloin *

Leek | Spring Onion | Piccalilli | Pork Puff | Fondant Potato

Pumpkin Ravioli (V)

Orange | Hazelnut Granola | Rosemary Butter Sauce

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Pecan Pie Ice Cream

Maple Syrup Doughnut

Chocolate Crème Brûlée

Hazelnut Biscuit

Strawberry Milkshake

Vanilla Muffin

Three British Artisan Cheeses | Chutney | Quince jelly | Crackers

+£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £25.95 | Three courses, £30.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.