

Set Menu

STARTER

Duo of Salmon

Cured | Mousse | Oyster Emulsion | Fennel | Wakame

Turnip and Verjus Velouté (v)

Apple | Vanilla Snow

Ham Hock Pressing

Piccalilli | Pork Puff | Salt Baked Golden Beetroot | Sourdough Crisp

Spicy Niçoise Salad (v)

Char-Grilled Artichoke | Green Beans | Chilli | Quail Egg | Tomato | Ranch Dressing | Olives

MAIN

Cod

Leek | Wild Mushroom | Red Onion | Dill Mash

Pheasant

Curly Kale | Parsnip | Bacon Jam | Sherry Vinegar | Fondant Potato

Pork

Spinach | Purple Sprouting Broccoli | Grapes | Barkham Blue | Walnut Granola | Anna Potato

Open Ravioli (v)

Ricotta | Beetroot | Pesto | Pine Nuts

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Chocolate Layer Cake

Raspberry | Vanilla Ice Cream

Mousse

Orange | Strawberry | Chocolate Soil

Catalan Crème Brûlée

Palmiers | Fresh Fruit

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.