

GROUP BOOKINGS MENU

Two courses £22.50 | Three courses £25.50

STARTERS

Tartar of roasted vegetable, green asparagus and truffled quail egg

Guinea fowl and duck liver terrine served with rye toast and red onion marmalade

St. Ives smoked mackerel, horseradish and lemon crème fraîche, pickles

MAINS

Gratin of wild mushroom, heritage beetroot and goat's cheese

Hake fillet *en croute d'amande*, sweet onion velouté, pomegranate and caviar

Yorkshire free range chicken leg *pot-au-feu*

DESSERTS

Dark Maracaibo chocolate mousse, salted caramel, blood orange sorbet

Rhubarb mess with lemon meringue

Almond and pink peppercorn tart, Alphonso mango sorbet

PLEASE NOTE: our menus are samples and should be treated as guidelines - dishes and even pricing may differ dependant on seasonality and stock.

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%. All our dishes are made in an environment where nuts are present, please speak to a member of staff if you have any dietary requirements.