

SET GROUP MENU

Starter

Chicken & duck parfait
Glazed lardo, pickles, chutney, sourdough
Hand-picked Devonshire crab
Black radish, brown crab brioche

Burrata

Winter tomatoes, pear, walnuts, seeded crackers

Main

Seared seabass

Coco beans, trompette mushroom, seaweed butter sauce

Mushrooms & Jerusalem artichoke risotto V

winter black truffle

200g Fillet, Black Angus grass-fed | £15 supplement

Café de Paris butter, fries

Lesser-

Classic vanilla crème brûlée V GF

Irish butter shortbread

Classic chocolate fondant V GF

Cocoa tuille, buttermilk ice cream

Assam Sticky Toffee Pudding V

Brandy snap, butter scotch, clotted cream

Additional cheese selection course available | £16 per person Grahams Tawny 10yo | £15 supplement



V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. We strive to source all of our products from local and sustainable sources. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.