

SET GROUP MENU

£85 per person

Starter

Minestrone V
Beans, pasta, seasonal vegetables

Pressed Guinea Fowl & Duck Terrine Spiced apple chutney, house pickles, sourdough

Burrata V

Grilled grapes, pumpkin dukkah, seeded cracker

Cured Smoked Scottish Salmon Pickled beetroot, horseradish crème, dill oil

Main

Pan-Roasted Stone Bass Coco beans & girolles cassoulet, marinated rainbow chard

Thai-Spiced Pumpkin Curry VE Baby corn, pak choi, jasmine rice

Slow-Roast Turkey Roulade

Apricot stuffing, pancetta, pumpkin purée

Grilled Trout Warm potato salad, sea herbs, lemon beurre Blanc

Lesser-

Classic Crème Brûlée V GF Ugandan vanilla, Irish butter shortbread

Chocolate Fondant V
Cocoa tuile, vanilla ice cream

Guinness Treacle Tart V



V Vegetarian | VE Vegan

Available Monday - Sunday 5pm - 6:30pm for up to six guests. 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.