

WRECKFISH

PRIX FIXE

NIBBLES

Caramelised onion and thyme focaccia 4
Bella di Cerignola olives 4

STARTERS

Crispy pig's head terrine, Bramley apple, radicchio
Cauliflower risotto, puffed wild rice, coriander, vadouvan spice
White onion and Madeira soup, rarebit on toast
Chicken liver pâté, farmhouse chutney, toasted brioche
Charred mackerel, celeriac puree, confit turnips, roasted nuts (n)

MAINS

Braised featherblade of beef, butternut squash puree, parmesan and truffle chips
Torched sea trout, ajo blanco, tenderstem broccoli, grape and dill dressing, anchovy (n)
Salt baked celeriac, pearl barley, confit leek, pickled kohlrabi
Roast breast of guinea fowl, Jerusalem artichoke puree, roasted courgette, chanterelles
Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame crisp (n)
Dry aged bone-in sirloin, romaine lettuce, celeriac puree, parmesan and truffle chips
(for 2 to share, £15 supplement per person)

SIDES

Parmesan and truffle chips 4
Honey roasted carrots 3
Jerusalem artichoke, walnuts and olives (n) 4
Braised red cabbage 3.5

DESSERTS

Toasted porter ice cream, baked treacle, caramel, peanuts, Armagnac prunes (n)
Honeycomb semifreddo, warm chocolate sauce
Cointreau pineapple, clementine sorbet, coconut, hazelnut brittle (n)
Pumpkin custard, apple sorbet, sable biscuit, candied pecans (n)
Tonka bean crème brûlée
Beaufort, Rachel, Cote Hill Blue, Vacherin Mont d'Or, prune and walnut bread,
farmhouse chutney (n) (£5 supplement)

3 Courses £35

(n) = Contains Nuts

This menu is a party menu and is solely for parties of 8 or more guests.
Please note that a discretionary service charge of 10% will be added to the bill for your consideration