CELEBRATIONS SET MENU

THREE COURSES 45

SMOKED SALMON pickled cucumber, herb & caper salad

HAM HOCK TERRINE whole grain mustard, watercress, London sourdough

ROASTED SQUASH & LENTIL SALAD (PB) tahini & herb dressing, pomegranate, red chicory

BURRATA (V) (N) roasted heritage squash, brown butter, pumpkin seeds, hazelnuts, crispy sage *plant-based option available*

PAN-ROASTED CHICKEN BREAST crushed roots, wild mushrooms, crispy Prosciutto, madeira jus

LEMON SOLE mussels, samphire, white wine butter sauce, herb-buttered new potatoes

HARISSA CAULIFLOWER (PB) (N) heritage squash, cavolo nero, Puy lentils, tahini dressing, pomegranate, dukkah, herb salad

DUKKAH CRUSTED PRESSED PORK (N) saffron apple purée, peas, courgettes

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STICKY TOFFEE PUDDING (V) miso caramel, honeycomb, salted caramel ice cream

PEAR TARTE TATIN (V) crème fraîche, honey & thyme

FIG & BRAMLEY APPLE CRUMBLE (PB) (NG) spiced figs, vanilla ice cream

CHOCOLATE MOUSSE (PB) (NG) candied chestnut, sea salt, olive oil

PITCHFORK CHEDDAR pear jelly, celery, seeded crispbreads

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N)
NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients.
A discretionary service charge of 12.5% will be added to your bill.

CELEBRATIONS SET MENU

THREE COURSES 65

BAKED SCALLOPS IN THE SHELL samphire, Aleppo chilli & lemon butter

BEEF CARPACCIO figs, fennel, pomegranate, olive oil

HERITAGE BEETROOT TART TATIN (PB) lemon thyme, pumpkin purée, pecan & lovage pesto

TWICE-BAKED PITCHFORK CHEDDAR & RED LEICESTER TRUFFLED SOUFFLÉ

ROASTED DUCK BREAST crushed roots, wild mushrooms, crispy Prosciutto, madeira jus

PAN-ROASTED HALIBUT bisque sauce, fennel, samphire, mussels, lovage oil

ROOT VEGETABLE WELLINGTON (PB) (N) seasonal greens, pumpkin purée, hazelnuts, thyme

7OZ BEEF FILLET BOURGUIGNON crushed roots, rainbow chard

STICKY TOFFEE PUDDING (V) miso caramel, honeycomb, salted caramel ice cream

CHOCOLATE MOUSSE (PB) (NG) candied chestnut, sea salt, olive oil

CRÈME BRÛLÉE (NG) (V)

RUM POACHED PINEAPPLE (PB) (NG) toasted buckwheat, coconut ice cream

PITCHFORK CHEDDAR, BARON BIGOD, CORNISH BLUE pear jelly, celery, seeded crispbreads

VEGETARIAN (V) **PLANT-BASED** (PB) **CONTAINS NUTS** (N)
NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

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