

CELEBRATIONS SET MENU

THREE COURSES 65

BAKED SCALLOPS IN THE SHELL (N) 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 GRESSINGHAM 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 & TAHINI TART (PB) (N) pistachio, vanilla ice cream

VANILLA PANNA COTTA (N) preserved sour cherries, meringue, almond crumb

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)

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.