

CELEBRATIONS SET MENU

THREE COURSES 45

SMOKED SALMON pickled cucumber, herb & caper salad

HAM HOCK TERRINE whole grain mustard, watercress, London sourdough

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

BURRATA (V) roasted heritage beetroot, almond, orange & tarragon dressing
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

TAHINI ROASTED AUBERGINE (PB) (N) beetroot hummus, harissa chickpeas, courgette salad, pomegranate, pistachio

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

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

CHOCOLATE & TAHINI TART (V) (N) pistachio, vanilla ice cream

BRAMLEY APPLE & GINGER CRUMBLE (PB) (NG) vanilla ice cream

STRAWBERRY ETON MESS (V) vanilla cream, meringue, Oxford strawberries

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.