

III COURSE MARY MENU

DUCK & GUINEA FOWL 'EN CROUTE'

Pistachio, prune and celeriac remoulade*

BEEF A LA MODE

Braised ox cheek, parsnip cannon, roasted baby onions

QUAKING PUDDING

Cinnamon, nutmeg, compressed apple, candied lemon (v)

48.00

ALTERNATIVE MAIN COURSE

HEREFORD PRIME RIBEYE

Triple-cooked chips, bone-marrow sauce

18.50 SUPPLEMENT

OPTIONAL COURSE

A SELECTION OF THREE BRITISH CHEESES

Pear chutney and brown bread crackers*

15.50

Please choose one set menu from our III, IV and V course offerings for the whole group.

We can adapt menus for dietary requirements including for vegetarians and pescatarians.

BESPOKE III, IV & V COURSE SET MENU

We are able to create a bespoke III, IV or V course set menu from dishes listed on our a la carte menu at your request. The menu will be charged as per the a la carte prices for each dish.

One set menu will be required for the whole group.

Freshly brewed filter coffee, tea and petits fours* from 3.00 per serving.

All private dining menus include bread & butter.

(v) Vegetarian *These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

Dishes are subject to change. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.