

PLEASE SELECT ONE SET MENU FOR YOUR PARTY, DIETARY REQUIREMENTS AND ALLERGIES WILL BE CATERED FOR SEPARATELY



MENU A £50 PER PERSON

HAM HOCK TERRINE, PICKLES & TOAST

GRILLED CORNISH RED MULLET, TOMATO & OLIVE SALSA

VANILLA CRÈME BRÛLÉE



MENU B £60 PER PERSON

SALAD OF HERITAGE BEETROOT, GOATS' CHEESE & TOASTED WALNUTS

∞

ROASTED CORNFED CHICKEN SUPREME, CRUSHED JERSEY ROYALS, MUSHROOM & TARRAGON VELOUTÉ

VANILLA PANNACOTTA & ENGLISH STRAWBERRIES



MENU C £70 PER PERSON

DORSET CRAB, TOASTED SOURDOUGH, PEA SHOOTS

∞

RIB EYE STEAK, FRITES, BEURRE MAÎTRE D'HÔTEL

œ

APPLE TARTE TATIN & CRÈME FRAICHE

CHEF'S SELECTION OF SEASONAL SIDES £5,50 PER PERSON
ASSIETTE DE FROMAGE £12.5 SUPPLEMENT

OUR TEAM OF SOMMELIERS CAN RECOMMEND WINES TO ACCOMPANY YOUR CHOSEN MENU.

THE MENU IS SUBJECT TO CHANGE, BASED UPON SEASONALITY AND AVAILABILITY OF PRODUCE.