

SET GROUP MENU

3 courses | £75 per person

Starter

Beef tartare, cured hens egg, crispy capers & sourdough Burrata, heritage tomatoes, basil pesto, seeded cracker V Cornish Plaice ceviche, avocado, chilli & citrus dressing

Main

Chalk stream sea trout, seasonal baby vegetables, tarragon pistou

Chicken Milanese, rocket & Parmesan

Courgette & garden pea risotto, Cashel blue cheese, toasted pine nuts V

Slesser-

Classic vanilla crème brûlée, *Irish butter shortbread* V GF Bakewell French toast, *mirabelle plum*, *amaretto*, *clotted cream* V English strawberry tart, *mascarpone*, *lemon curd*, *Pimm's sorbet* V



V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. We strive to source all of our products from local and sustainable sources. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.

