

Set menu

Celeriac soup, spiced apple & mature cheddar

Omelette Arnold Bennett

Ballotine of game birds, turnip, clementine, hazelnuts

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Delica squash risotto, chestnuts, ceps, aged parmesan

Newlyn hake, crispy potatoes, warm tartare sauce

Sticky glazed short rib of beef, beef fat oyster, carrot & lovage

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Yorkshire forced rhubarb, crème brulee, ginger parkin

Lemon meringue tart “our way”

A couple of English cheeses, quince, sourdough crackers

2 courses at £38 per person

3 courses at £45 per person

Sides £8

Pomme purée

Winter greens, nutmeg cream

Little gem Caesar

Head Chef Marc Hardiman

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This is a sample menu only.

Price includes VAT; a discretionary service charge of 13.5% will be added to your bill. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Our artisan cheeses are made with unpasteurized milk.