



GROUP MENU

STARTERS

Tartare of beef
horseradish crème
fraîche, baby mushrooms
& garden herbs

Burrata
with winter minestrone
& radicchio

Red prawns
parsley emulsion,
celery & capers

MAINS

Poached halibut
squid ink crackers,
broccoli, mint & almonds

Organic Sika venison loin
salsify, baby mushrooms
& Roscoff onions

**Roasted heritage
beetroots & onions**
potato cream & kale

GRILLS

British Aberdeen Angus Sirloin from Scotland - 8oz add £12

SAUCES - £3 EACH

St. Ermin's steak sauce
Béarnaise

Hollandaise

Peppercorn
Garlic butter

ON THE SIDE £4.95 EACH

**Green beans, pickled
shallots & winter leaves**

Creamed spinach

**Buttered new potatoes
& garden herbs**

Watercress & pecorino

**Hand-cut fat cut chips or
French fries
add**

**Parmesan Reggiano 50p
White truffle oil 50p**

DESSERTS

Juniper parfait with grapefruit & liquorice

Chocolate mousse, olive oil, clementine & rocket

White chocolate, cardamom sponge, carrot & hazelnut

Please notify us if you have any allergies or food intolerances. Prices include VAT at the current rate.

A discretionary 12.5% service charge will be added to your bill all of which goes to the team.