

# SET MENU

2 courses £28 ~~—~~ 3 courses £34

3 courses and a half bottle of wine, water, and coffee or tea £42

## STARTERS

### Autumn vegetable salad

seasonal leaves, goat's curd  
with honey and thyme dressing

### Jerusalem artichoke velouté

with wild mushroom and potato dumplings

### Cured salmon fillet

pickled cucumber, coriander cress  
with yuzu and ginger dressing

### Slow cooked duck egg

braised bacon, celeriac and truffle  
cep purée (p)

## MAINS

### Roasted guinea fowl breast

chargrilled leek hearts, honey glazed turnips,  
game rissoles and thyme jus

### Poached cod fillet

brown shrimps, hazelnuts, crispy salsify  
and braised cos lettuce hearts

### Roast rib of beef (220g)

with Yorkshire pudding. Our signature dish,  
the beef is selected from Donald Russell, Royal  
warrant holder since 1984 and trusted supplier  
to H.M. The Queen (supplement of £10)

### Roasted onion

crone artichokes, Brussel tops, crispy  
cauliflower cheese with shallot  
and parmesan velouté (v)

## DESSERTS

### Blueberry soufflé

granola with buttermilk sorbet  
(please allow 15 minutes)

### Apple tarte tatin

calvados sauce with cinnamon and vanilla ice  
cream

### Manjari chocolate and sea salted caramel tart

with hazelnut ice cream

### A selection of artisan farmhouse cheeses

served with toasted walnut bread, chutneys and  
truffle honey (supplement of £5)

Some dishes may contain traces of nut or seed products. All prices include VAT.  
A discretionary 15% service charge will be added to your bill in lieu of gratuity.

