



SIGNATURE MENU

£55 PER PERSON

5 COURSE SET MENU. VEGETARIAN
ALTERNATIVES AVAILABLE ON A PRE-ORDER.

STARTER

HERITAGE BEETROOTS

ROASTED & MARINATED BABY BEETROOTS, TOASTED
NUTS & SEEDS, SHERRY VINEGAR & HONEY DRESSING
WITH BARREL AGED FETA (V)

INTERMEDIATE

SCALLOPS

MORCILLA BLACK PUDDING, BURNT APPLE AND
VANILLA PUREE AND VEAL REDUCTION

MAIN

FILLET OF BEEF

POTATO TERRINE, WILD MUSHROOM PUREE, ROASTED
BABY ONIONS, BABY CARROTS & RED WINE JUS

DESSERT

72% CHOCOLATE MOUSSE

SALTED CARAMEL MACARON AND HONEYCOMB ICE
CREAM (V)

CHEESE

CHEESE & BISCUITS

SELECTION OF CHEESES, HOMEMADE CHUTNEY,
GRAPES, SALTED BUTTER & SELECTION OF BISCUITS (V)