



3 COURSE SET MENU AW 2020

£33 per person

STARTERS

all served with artisan bread & butter

Beetroot tartare

shallots, capers, gherkins, chopped walnuts, creamy goat's cheese cracker (V)(VE*)

Cornish brie

baby leaves, grilled cauliflower, roasted grapes, crushed hazelnuts, rose harissa (V)

Ham hock terrine

pickled veg, fig chutney, toasted brioche

MAIN COURSES

Baked Shetland salmon

candy beet salad, horseradish yogurt

Wild Truffle Risotto

minced black truffle, butter, vegetarian cheese, truffle shavings (V)(VE*)

Chargrilled British lamb steak

roast potatoes, baby leaf salad

DESSERTS

White chocolate & passion fruit cheesecake (V)

Sticky toffee pudding

vanilla ice cream (V)

Eton Mess

seasonal fruits (V)

Selection of sorbets & ice creams (V)(VE*)

(V) Vegetarian, (VE) Vegan, (VE) Vegan option on request
Discretionary service charge of 12.5% will be added to your bill

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
Please ask the events team for full information on the allergens for all menu choices.



3 COURSE SET MENU

AW 2020

£43 per person

STARTERS

all served with artisan bread & butter

Beetroot tartare

shallots, capers, gherkins, chopped walnuts, creamy goat's cheese cracker (V)(VE*)

Cornish brie

baby leaves, grilled cauliflower, roasted grapes, crushed hazelnuts, rose harissa (V)

Ham hock terrine

pickled veg, fig chutney, toasted brioche

Prosciutto, pears

mixed leaf salad, shaved parmesan, balsamic reduction (V)(VE*)

MAIN COURSES

Baked Shetland salmon

candy beet salad, horseradish yogurt

Wild Truffle Risotto

minced black truffle, butter, vegetarian cheese, truffle shavings (V)(VE*)

Chargrilled British lamb steak

roast potatoes, baby leaf salad

Roasted baby chicken

pomegranate molasses glaze, pea shoot salad, homemade fries

DESSERTS

White chocolate & passion fruit cheesecake (V)

Sticky toffee pudding with vanilla ice cream (V)

Eton Mess

seasonal fruits (V)

Selection of sorbets & ice creams (V)(VE*)

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