

SET MENU

2 COURSES £49

3 COURSES £57

STARTERS

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| Beetroot tarte fine (ve)
<i>Pickled golden beetroots, horseradish cream,
hazelnut vinaigrette</i> | Cambridgeshire leek and potato soup (v)
<i>Herb infused parmentier potatoes, caramelised
goat's cheese</i> |
| Gloucester Old Spot pork and rabbit ballotine
<i>Ribbons of Lincolnshire parsley root, truffle honey,
mustard dressing</i> | Searcys gin cured smoked salmon
<i>Dill pickled cucumber, preserved lemon gel,
rye bread</i> |
| Smoked chicken terrine
<i>Roast winter vegetables, turmeric
pearl onions, Devonshire red chilli jam</i> | |

MAINS

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| Celeriac and winter black truffle risotto (ve)
<i>Arborio risotto, candied walnuts, turnip sprouts,
parsnip crisps</i> | Pan fried Stone Bass
<i>Braised saffron and citrus fennel,
shellfish bisque, lemon balm</i> |
| Gloucester Old Spot pork belly
<i>Braised pork cheek, Heritage carrot purée,
preserved apricot, Camden pale ale jus</i> | Free range Suffolk chicken
<i>Pomme Anna potato, butternut squash
ketchup, lemon thyme jus</i> |
| 45-day aged Hereford rump
<i>Smoked red onion ash, pickled winter radish,
bone marrow broth, nasturtium
(£6 supplement)</i> | |

SIDES

£5.50 each

- Triple cooked chips (ve) | Braised red cabbage (v) | Sautéed greens (v)
London honey roast carrots (v) | Charred baby gem salad

DESSERTS

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| Espresso creme caramel (ve)
<i>Biscotti biscuit, chocolate coffee
beans, vanilla cream</i> | Apple and damson crumble (ve)
<i>Caramelised Braeburn apples, sweet
damsons, vanillabean custard</i> |
| Dark chocolate delice (v)
<i>Praline mousse, chocolate crackling,
Searcys rum infused mascarpone</i> | Sticky toffee pudding (v)
<i>Medjool date and Irish stout infused
sponge, butterscotch sauce</i> |
| Lemon meringue tart
<i>Italian meringue, mango tuille,
whipped pine nut ice cream</i> | Greek yoghurt panna cotta
<i>Roast black figs, port jelly, ginger and
honeycomb crunch</i> |
| British artisan cheese selection
<i>Seeded crackers, homemade chutney
£7.50 supplement
£12.50 as an additional course</i> | |