

STARTERS

Seared Tuna

Truffle Emulsion, Tomato Salsa and Juice

Crispy Beef

Mushroom Ketchup, Pickled Shallots, Watercress

Mushroom, Wasabi and Coriander Dumplings (v)

Ginger and Soy Sauce, Charred Pear

MAINS

Chargrilled Sirloin of Dry Aged Beef

Hand Cut Fries, Béarnaise Sauce, Roast Tomato

Roasted Fillet of Sea Bass

New Potatoes, Roasted Beetroots, Fennel Crisps, Dessert Wine Sauce

Roasted Chicken Breast, Leg and Wing

Teriyaki, Creamed Potato, Wild Mushrooms, Burnt Baby Leeks

Stuffed Winter Squash (v)

Gratin of Swiss Chard, Baked Goats Cheese, Giant Cous Cous

DESSERTS

3 Chocolate Cakes

Chocolate Nemesis, Chocolate Truffle, Chocolate and Hazelnut,
Clotted Cream Ice Cream, Honeycomb

Pistachio Cake

Roasted Figs, Pistachio Cream, Port Jelly, Pistachio Ice Cream

Selection of British and French Cheeses

Chutney, Grapes, Water Biscuits

PETIT FOURS

Salted Caramel Truffles

£55 PER PERSON

An optional 12.5% service charge will be added to the bill. Please make a member of our team aware of any allergies.