

BREAD

Sourdough, Cultured Butter *g,d*

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SMALL PLATES

select three dishes, served sharing style

Winter Radicchio Salad, Pomegranate Dressing, Caramelised Sunflower Seeds,
Walnuts, Devonshire Blue *d,n,o*

Classic Beef Tartar, Parsnip Crisps *g,e*

Cured Trout, Caper Guajillo Vinaigrette, Miso Mayo, Dill *d,f,o*

Coal Roasted Celeriac, Jerusalem Artichoke, Cora Linn Sauce, Citrus,
Pumpkin Seed *d*

Winter Tomato, Pickled Beetroot, Fava Vinaigrette *o*

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MAINS

choose one option per guest

Poached Pollock, Herb Beurre Blanc, Guajillo Oil, Wilted Spinach *f,d*

Braised Ox Cheek, Spiced Beef Jus, Greens, Gremolata

Celeriac and Swede Pithivier, Vegetable Jus *g,d,e*

served with

Mash Gratin, Pickled Onions, Shoestrings, Chives *d,o*

Kale Caesar Salad, Toasted Sunflower Seeds *d,o*

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DESSERTS

choose one option per guest

Apple Pie, Mezcal Chantilly *g,d*

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream *g,d*

Duo of British Cheeses, Quince Jam, Sourdough Crackers *g,d*

g (gluten), d (dairy), e (egg), n (nuts) o (sulphites)

Canapés

Fried Chicken, Pickle, Hot Honey *g,d,e,o*

Aubergine Tempura, Salsa Macha, Tahini *g,e*

N'duja and Cheese Arancini, Basil Mayo *g,d,e*

Hashbrown, Taramasalata, Roe, Chives *f,e*

Bream Tostada, Miso Emulsion, Tomatillo, Guajillo Oil *f,e*

Beetroot, Whipped Ricotta Croustade *g,d*

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Bowl Foods

Orecchiete, Sage & Butter Sauce, Baked Pumpkin, Breadcrumbs, Parmesan *g,d*

Beef Cheek Barbacoa, Chickpeas, Coriander, Salsa Roja *o*

Winter Tomato, Burrata, Fava Vinaigrette, Beetroot Relish *d,o*

Aubergine Mapo Tofu, Szechuan Pepper, Rice

Mash, N'duja, Pickled Onions, Roast Potatoes, Shoestrings *d,o*

g (gluten), d (dairy), e (egg), n (nuts) o (sulphites)