



COCKTAILS

SILVER BULLET

Boutique-y gin, peppered
Ketel One vodka, Lillet Blanc,
Kummel, pickling juice

G&T

Chamomile cointreau,
Ki No Bi gin, Sekforde tonic,
lemon garnish

Moët & Chandon Imperial Brut NV 12.5



Starters

Pressed confit duck leg, roasted chestnut purée,
Jerusalem artichoke soup, maple syrup milk

SEH cured & smoked chalk stream trout, oyster cream,
cured trout roe, sorrel, avocado & seaweed



Mains

Slow cooked Norfolk Bronze turkey,
roasted Yorkshire broccoli, cabbage & cranberry puree,
smoked chipolatas, thyme butter Charlotte potatoes

Brown butter roasted Cornish cod, St. Austell mussels,
salt-baked celeriac, crisp sage, celeriac & mussel cream

Macaroni & cheese, Montgomery cheddar, parmesan,
mousserons, shaved mushrooms

40 day aged, Asian spice glazed Cambrian rump steak,
cooked over charcoal,
served with mixed leaf salad, duck fat chips,
béarnaise or peppercorn sauce
(+6 supplement)

Add black autumn truffle, supplement +12



3 courses 32

3 courses 39 (with cocktail)

Discretionary service charge of 12.5%

Please ask a member of management for further information
on ingredients in our food which contain allergens

BRITISH AND EUROPEAN CHEESES



Cheese selection,
served with spiced pear and golden raisin chutney
(+5 supplement / +10 extra course)

Goat: *Driftwood*

Soft & Semi-hard: *Camembert, Morbier, Ogleshield*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Baronet, Mont D'Or, Burwash Beer*

Blue: *Beauvale, Cornish Blue, Queso de Valdeon*

DESSERTS



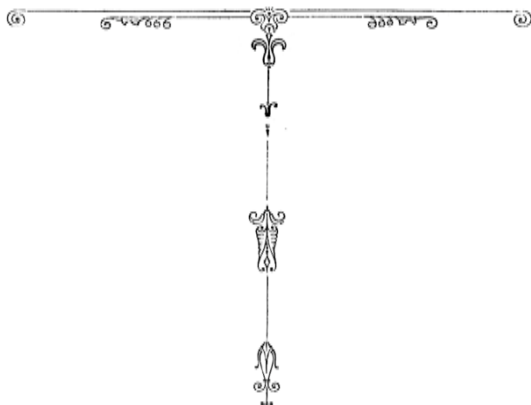
70% bitter chocolate pavé,
rum & raisin purée, ginger cake ice cream

Roasted almond & treacle tart,
whipped vanilla clotted cream, bergamot, crème fraiche

Selection of ice creams & sorbets

IRISH COFFEE SUNDAE

Guinness cake, Kahlua jelly,
white chocolate & coffee ice cream
(+4 supplement)



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