

SET MENU*

2 courses £25 / 3 courses £30

Available up to 10 guests

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Butternut squash soup (VG)
pumpkin seed oil & seeds

Lentil humus & heritage carrots (VG)
watercress, shallot vinaigrette, saffron cracker, ras el hanout

Smoked salmon tartare
radish, citrus gel, crispy shallots, micro greens

Seared duck liver terrine
Sauternes, vanilla, thyme, Yorkshire rhubarb, brioche

Käsekrainer
*smoked & grilled cheese pork sausage,
Sauerkraut, truffled potato purée, crispy onions*

Dukkah chicken schnitzel
tenderstem broccoli, sweet potato fries, lemon & chili aioli

Grilled seabass
*samphire, spinach, green beans, cherry tomatoes,
olive oil coulis*

Leek & spinach pie (VG)
Provençal vegetables, lovage

Apple strudel
vanilla sauce

Selection of sorbets & ice creams (choice of 3)
*strawberry, pear
vanilla, coffee, salted caramel, chocolate & orange ice cream*

Farmhouse cheeses
*selection of pasteurised and unpasteurised cheeses,
apple chutney*

Sides