

Grazing Menu £85pp

Matched with Wine, Add £65

Matched with Prestige Wine, Add £90

Matched with Cocktails, Add £50

Add Shaved Truffle to your Beef Course £15
Cheese Course £15

Quail Kiev | Smoked Garlic Mayo
Cured Salmon | EggYolk

Treacle & Stout Sourdough

Duck Skin Butter | Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

Hand Dived Scallop

Dashi Broth | Pork Crackling | Sea Vegetables

Roscoff Onion

Lamb Haggis | Turnip Tuille | Potato Mousse

Halibut / Lobster

Seaweed Crust | Hispi Cabbage | Lobster Bisque

Roast Fillet of Beef

Potato | Yorkshire Pudding | Red Wine Jus

Waffle Sandwich

Bramble Ice Cream | Candied Violets | Caramelised Rice
Krispies

Chocolate

Sesame Seed | Kumquat | Pistachio

A discretionary service of 12.5% will be added to your bill
If you have any food allergy or intolerance, please let us know when placing your order.

4 Course Choice Menu £65
Matched with Wine Add £45pp
Matched with Prestige Wine Add £60
Matched with Cocktails Add £50

SNACKS £5pp

Quail Kiev | Smoked Garlic Mayo
Cured Salmon | EggYolk

TO SHARE

Treacle & Stout Sourdough

Duck Skin Butter | Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

STARTER

Roscoff Onion

Lamb Haggis | Turnip Tuille | Potato Mousse

or

Hand Dived Scallop

Dashi Broth | Pork Crackling | Sea Vegetables

MAIN COURSE

Halibut / Lobster

Seaweed Crust | Hispi Cabbage | Lobster Bisque

or

Roast Fillet of Beef

Potato | Yorkshire Pudding | Red Wine Jus

DESSERT

Chocolate

Sesame Seed | Kumquat | Pistachio

or

Tete de Moine

Frozen Grapes | Crackers & Oatcakes | Drunk Figs

A discretionary service of 12.5% will be added to your bill
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