

SET MENU 2026



£75 PER PERSON

As the organiser, please select **one** starter, **one** main and **one** dessert.
Please **do not** circulate this menu. Only you, the organiser, gets to choose.
Unless otherwise indicated, **main**s are served with dauphinoise potatoes and green vegetables.

Bread, butter & olive oil

Cured Salmon Crème fraîche, capers, pickled cucumber (NG, NF) (GF)

Chicken Liver Parfait Spiced chutney, melba toast

Burrata grilled courgette, preserved lemon & mint pesto (V) (GF)

Tuna Tartare Avocado, crispy wonton, sesame

Salt-Baked Beetroot Orange & watercress salad (AF) (GF)

Honey-Glazed Duck Breast Dauphinoise potatoes, endive, berry jus (GF)

Roast Cod Fillet Fricassee of peas & leeks, lemon butter sauce (GF)

Braised Beef Short Rib Dauphinoise potatoes, tenderstem broccoli, gremolata (NG, NF) (GF)

Miso-Glazed Aubergine Coconut rice, spicy peanut sauce (VG) (GF)

Wild Mushroom Risotto Fresh herbs and truffle oil (AF) (GF)

Sticky Toffee Pudding Vanilla ice cream (V, NF)

Tonka Bean Chocolate tart Crème fraîche (V)

Baked Vanilla Cheesecake Seasonal berry compote (V)

Pineapple Carpaccio Coconut sorbet (AF) (GF)

Neal's Yard Cheese Selection Artisanal British crackers and chutney (V, NF) (£5 supplement)

(v) vegetarian (vg) vegan (df) dairy free (ng) made with non gluten containing ingredients. (AF) allergen Free. Please note that nuts, cereals, gluten and other allergens are present in our kitchen. Menu descriptions may not include all ingredients.
Please let the team know of any allergies or intolerances.