



PREMIUM SET MENU

FOR THE TABLE

Homemade rosemary focaccia, balsamic & oil (vg), charred spring onion & chilli butter (v)

STARTER

Beef carpaccio, parmesan, pickled shallot, anchovy bagna cauda, rocket & crispy capers

Gin cured salmon, pickled fennel, dill crème fraîche, campaillou

Heritage carrot & beetroot tartare, crispbread (vg)

MAIN

Porchetta, crushed potatoes, purple sprouting broccoli, cider jus

Scottish girolles gnocchi, fresh truffle, mushroom cream sauce (vg)

Day boat fish, squid ink orzo risotto, samphire

Dry-aged beef wellington, buttered mashed potatoes, seasonal greens, bone marrow gravy

PUDDING

Sticky date pudding, salted caramel brittle, toffee sauce, vanilla ice cream (v)

White chocolate & passionfruit crème brûlée, ginger shortbread (v)

Selection of three British cheeses, grapes, seeded crispbread, chutney (v)

3 courses for £67.50

We're proud to be championing British farmers and producing fresh food sustainably

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. An adult's recommended daily calorie allowance is 2,000 kcal. All tables are subject to a discretionary service charge of 12.5%.