£57.50 per person
with a glass of Hattingley on arrival

STARTERS

ROAST CELERIAC, BRAMLEY APPLE
& THYME SOUP
sage emmer bread, Cornish sea salt butter (ve)

RICH MUSHROOM PARFAIT
port jelly, radicchio, clementine & salsify salad

DILL CURED SCOTTISH SALMON
sauce gribiche & Greenwich rye bread

COUNTRY PORK TERRINE
pickles & crusty farmhouse bread

CHELTENHAM BEETROOT
cashew hummous & spiced brazil nuts (ve)

MAINS

ROASTED SEA BREAM
wilted spinach, braised fennel & tarragon sauce

SMOKED HADDOCK
& SALMON FISHCAKE
poached egg, watercress, fine beans & hollandaise

GRILLED DINGLEY DELL PORK CHOP
creamed potato, black cabbage, caramelised apples & crispy sage

DARWIN BEEF BURGER
Monterey Jack cheese, beef tomato, iceberg lettuce & Darwin burger sauce. Add smoked streaky bacon £1.50

ROASTED ROOT VEGETABLE
"SHEPHERD'S" PIE
olive oil mash & tomato jus (ve)

WINTER VEGETABLE TARTE TATIN
caramelised red onion purée, salsa verde (ve)

DESSERTS

CHOCOLATE & CARAMEL TART
blood orange sorbet (ve)

VEGAN PIE
vegan pecan pie & sour cherry sorbet (ve)

CRÈME BRÛLÉE
cherry biscotti

COCONUT PANNA COTTA
tropical fruit salsa, coconut shards (ve)

SELECTION OF BRITISH ISLES CHEESE
damson jelly & artisan biscuits (£3.50 supplement)

NORTHERN BLOC DAIRY & VEGAN ICE CREAMS
Chocolate & orange blossom (ve)
Roasted strawberry (ve)
Raspberry & sorrel (ve)
Sour cherry (ve)
Sicilian lemon sorbet (ve)
Madagascan vanilla

(v) vegetarian    (ve) vegan

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All wines can be served in 125ml measures on request.