£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 (v)

Maple Glazed Portobello Mushroom
tenderstem broccoli & almond purée (ve)

Dill Cured Scottish Salmon
sauce gribiche & Greenwich rye bread

Country Pork Terrine
pickles & crusty farmhouse bread

Glazed Innes Goat’s Cheese Salad
candied walnuts & mushroom ketchup (v)

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
peas à la Francaise, gremolata

Darwin Beef Burger
treacle cured bacon, Monterey Jack cheese, Darwin burger sauce & French fries

Roasted Root Vegetable “Shepherd’s” Pie
olive oil mash & tomato jus (ve)

Confit Gressingham Duck Leg
Toulouse sausage, cassoulet & herb crust

Desserts

Mint Chocolate Delice
stracciatella ice cream

Glazed Apple Tart
vanilla ice cream

Crème Brûlée
cherry biscotti

Coconut Panna Cotta
tropical fruit salsa, coconut shards (ve)

Selection of British Isles Cheeses
damson jelly & artisan biscuits (£3.50 supplement)

Northern Bloc Ice Creams & Sorbets
Madagascan vanilla
Chocolate and sea salt
Roasted strawberry
Peppermint chocolate
Raspberry and sorrel
Sicilian lemon sorbet

(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. Throughout November and December, we are delighted to support StreetSmart by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity.