



Event Set Menu B

£65 per person



Starter

Charred mackerel

Sweet & sour beetroot, soy & ginger

Spelt risotto

Watercress, pea, goats' cheese, hazelnuts

Chicken liver & foie gras parfait

Caramelised shallot & grape chutney, brioche



Mains

Lamb rump

Cracked wheat, watercress, turnip, lamb jus

Roasted Hake

Herb crust, butterbean, chorizo & tomato cassoulet

Moroccan spiced aubergine

Cous cous, spinach, maple & pomegranate



Dessert

Chocolate mascarpone mousse

Honey oat crumb, Vanilla milk ice cream

Rhubarb frangipane tart

Clotted cream, caramelised white chocolate

Five cheese selection

Homemade chutney, sourdough crackers



Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.