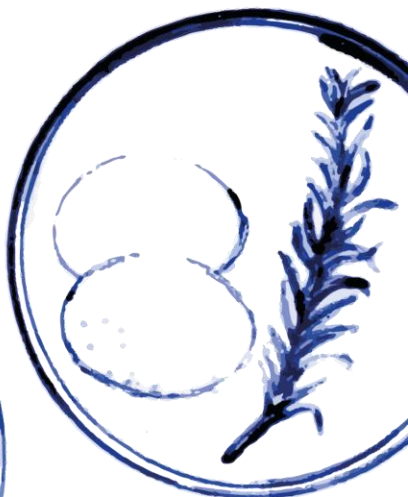




AB





## SHARING MENU

*3 courses for £60pp*

### STARTERS

Roast Squash, Burrata, Kale, Sage Pesto (SU)(MI)(V)

Beetroot Cured Chalk Stream Trout, Pickled Fennel, Baby Watercress (SU)(F)

Ham Hock Terrine, Plum Chutney, Toasted Sourdough (G)(SU)(G)

### MAINS

Leek & Sweet Potato Tortellini, Sweet Potato Cream, Crispy Leeks (G)(SO)(V)

Harissa Cauliflower Steak, Chanterelles, Cauliflower Puree, Capers, Lemon Dressing  
(SU)(SO)(VE)

Sea Bream, Pomme Puree, Samphire, Chive Beurre Blanc (F)(MI)(SU)

Beef fillet, Café de Paris Butter *£10pp supplement* (MI)

### DESSERTS

Mulled wine cheesecake (G)(SO)(SU)(MI)

Treacle tart, clotted cream (MI)(G)(E)(SU)



(S) Sulphites & Sulphur Dioxide (G) Gluten (TN) Tree Nuts (PN) Peanuts (E) Egg (F) Fish  
(CR) Crustaceans (Mo) Molluscs (Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery  
(GF) Gluten Free (VE) Vegan (V) Vegetarian

If you have any allergies or require information on any allergens relating to dishes on our menu please speak to a member of the team. Please note we take caution to prevent cross contamination, however, any product may contain traces as many items are produced in the same kitchens.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.