

## **STARTERS**

Creamed cauliflower soup, hazelnuts & truffle oil

Marinated beets, Graceburn feta,  
pickled cucumber, mint & pistachio dressing

Crispy pork belly, black pudding,  
baby spinach, celeriac & pear remoulade

## **MAINS**

Springfield Farm chicken breast, chestnut,  
herb & garlic stuffing, sprout tops & chanterelles

Pork cheeks braised with honey and cloves,  
orange & mustard-glazed root vegetables

Parsley crusted fillet of cod, mushroom &  
winter vegetable broth, cavolo nero

Pan-fried potato gnocchi,  
baked squash, chanterelles & sage

## **PUDDINGS**

Iced peanut parfait, chocolate ganache,  
salted caramel sauce

Dark chocolate mousse with  
honeycomb ice cream & spiced poached pear

Chilled coconut and cardamom rice pudding,  
grilled pineapple & lychee

## **£45 PER PERSON**

**Chef Director: Mark Sargeant**

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.