

FEASTINGS

£40 3 COURSE MENU

FOR THE TABLE

TO START

Beetroot, Goat's Curd, Black Olive Crumb
Beef Tartare, Smoked Mayonnaise, Shallots
Burrata, Golden Raisins, Capers, Basil, Aged Balsamic

FROM THE GRILL

Rump of Beef, Béarnaise Sauce
Cod, Olive Oil Mash, Langoustine Sauce
Woodfired Root Vegetables, Bitter Leaves, Black Treacle Dressing, Seeds

SERVED WITH

Hand-cut Salt & Vinegar Chips
Creamed Spinach
Braised Carrots

PUDDING

Sticky Toffee Pudding, Clotted Cream
Crème Brûlée
Selection of sorbets

Add a selection of British Cheese £10 per person

Prices include VAT. An optional service charge of 12.5% will be added to your bill

Allergens? - Please ask your server