

# FEASTINGS

£50 3 COURSE MENU

## FOR THE TABLE

### TO START

Crab, Rye Brioche, Pickled Kohlrabi  
Duck Liver Parfait, Fig Chutney  
Burrata, Golden Raisins, Capers, Basil, Aged Balsamic

### FROM THE GRILL

Monkfish, Cep Purée, Rosemary & Garlic Butter  
Ribeye Steak, Béarnaise Sauce  
Chickpea Panisse, Delica Pumpkin, Harissa Rose Dressing

### SERVED WITH

Hand-cut Salt & Vinegar Chips  
Purple Sprouting Broccoli, Vinaigrette  
Braised Carrots

### PUDDING

Apple, Blackberry & Salted Oat Crumble, Custard  
Lemon Posset, Wild Blueberries, Almond biscuits  
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