

FEASTINGS

£65 3 COURSE MENU

FOR THE TABLE

TO START

Wood Roasted Scallops, Garlic Bread Crumbs

Beef Tartare, Smoked Mayonnaise, Shallots

Woodfired Root Vegetables, Bitter Leaves, Black Treacle Dressing, Seeds

FROM THE GRILL

Butterflied Sea Bass, Green Sauce

Wood Fired Prime Rib of Beef

Chickpea Panisse, Delica Pumpkin, Harissa Rose Dressing

SERVED WITH

Hand-cut Salt & Vinegar Chips

Bitter Leaves, Anchovy & Garlic Dressing

Purple Sprouting Broccoli, Vinaigrette

SAUCES: Béarnaise, Red Wine & Bone Marrow, peppercorn

PUDDING

Warm Chocolate Cake, Salted Caramel Ice 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