MENU

£45pp
3 Course Set Menu

STARTERS

Hake and bacon beignets
béarnaise sauce, black garlic snap

Sesame crusted tofu
unagi sauce, soy pickles (gif, pb)

Sticky pork cheeks
chicory marmalade, brioche toast

Lamb shoulder Yorkshire pudding
minted caramelised onion, lamb & sherry vinegar sauce

Trio of oysters
Tempura, Rockerfeller & Grilled, with white wine butter sauce (gif)

MAINS

Roasted duck breast
signature duck choux bun, liver parfait, cavalo nero, blackberry & duck jus

Sri Lankan curry
sweet potato, coconut chutney, roti, wild rice, coriander & green chilli Sambol (gif, pb)

Slow roasted pork belly
butter bean, nduja and white cabbage braise (gif)

Poached Brill
spinach and hazelnut Jerusalem artichoke gratin, mushroom jus (gif)

PUDDINGS

Rhubarb & date molasses cake
custard caramel cremux, pistachio tuile

Blood orange crème brûlée
chocolate and hazelnut biscotti (gif, pb)

Chocolate skillet for Two
baked blondie, toffee milk chocolate & Bailey's ganache, salted caramel ice-cream, cherry sauce