



£50 Set Menu

Creamed Cauliflower Soup (vg/gf) 412kcal
Vegan Mousse, Crispy leeks

Scottish Smoked Salmon 497kcal
Spiced Avocado, Pickled Fennel

Ham Hock Terrine 417 kcal
Red Onion Marmalade, Brioche

~

Butternut Squash Risotto (vg/gf) 770 kcal
Sage, Pumpkin Seeds

Pan Fried Sea Bass Fillet (gf) 400 kcal
Crushed New Potatoes, Sunblush Tomato, Baby Spinach, Champagne Velouté

Grilled Half Chicken (gf) 737 Kcal
Rocket Salad, Shaved Parmesan Spicy Aioli

Sides £5.50 each

Mixed Vegetables / Green Beans, Tenderstem & Mangetout Peas

Buttered New Potatoes / Mint (v) 232 kcal

Truffle Parmesan Fries *£7.50 954 kcal

Side Salad 301 kcal

~

Vegan Coco Brownie (vg/gf) 480 kcal
Vanilla Ice Cream

Seasonal Fruit Crumble (vg/gf) 739 kcal
Hazelnut Ice Cream

Citrus Lemon Tart 693 kcal
Meringue, Raspberry Coulis, Blood Orange Sorbet

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.