



FIVE COURSE TASTING MENU

(available Monday - Sunday lunch & Monday - Saturday dinner)

PEA & HAM SOUP, SCOTCH EGG

Mustard mayonnaise

COD BRANDADE

Smoked cod roe, pickled lemon and fennel salad

ROAST SCALLOPS

Black pudding and curried cauliflower

BEEF A LA MODE

Braised Ox cheek, black truffle, oyster leaf and champ mash

WARM CHOCOLATE PUDDING (15 min.)

Orange, chocolate soil and vanilla ice cream (v)

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58.00

~ OPTIONAL COURSES ~

A SELECTION OF TWO BRITISH CHEESES

Pear chutney and brown bread crackers with sour cherry and pecan bread*

10.00

Fish and vegetarian options available.

(v)Vegetarian *These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.
Dishes are subject to change during menu transition period. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.