



## FIVE COURSE TASTING MENU

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

### PEA & HAM SOUP

Ham hock, Alsace bacon, mint oil

&

### SCOTCH EGG

Mustard mayonnaise

### BUTTERNUT SQUASH, GOATS CURD SALAD

Butternut squash croquette, pickled raisins, pumpkin seeds, Hedsor honey

### SMOKED SALMON

Earl Grey tea-smoked, sour cream butter, soda bread

### BEEF A LA MODE

Ox tongue, black truffle, parsnip cannon, pickled onions and mushrooms

### YULE LOG

Seville orange and Grand Marnier ice cream, crystallised dark chocolate\*

~

64.00

### ~ OPTIONAL COURSE ~

#### A SELECTION OF TWO BRITISH CHEESES

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

~

10.00

**Vegetarian and Pescatarian 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. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.