

V COURSE ELIZABETH MENU

PEA & HAM SOUP

Ham hock, Alsace bacon, mint oil

&

SCOTCH EGG

Mustard mayonnaise

BABY BEETROOT & GOATS CURD SALAD

Toasted pumpkin seeds, cider poached pear,
candied walnuts*

SMOKED SALMON

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

CHICKEN & CELERIAC

Smoked almonds, pickled onions, Alsace bacon*

CHOCOLATE WINE

Millionaire shortbread* (v)

FRESHLY BREWED COFFEE, TEA

Petit four (v)

75.00

ALTERNATIVE MAIN COURSE

HEREFORD PRIME GRILLED RIBEYE

French fries, steak sauce

18.50 SUPPLEMENT

OPTIONAL COURSE

A SELECTION OF THREE BRITISH CHEESES

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

15.00 SUPPLEMENT

Please choose one set menu from our III, IV or V course offerings for the whole group.

We can adapt menus for dietary requirements including for vegetarians and pescatarians.

BESPOKE III, IV, & V COURSE SET MENU

We are able to create a bespoke III, IV, or V course set menu from dishes listed on our a la carte menu at your request. The menu will be charged as per the a la carte prices for each dish.

One set menu will be required for the whole group.

All private dining menus include bread & butter, freshly brewed coffee, tea and petits fours.

(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.