

Event Set Menu

2 courses £39; 3 courses £46

STARTERS

Beef tartare, blue cheese, pickled walnut
Cured chalk stream trout, cucumber, oyster, horseradish
Jerusalem artichoke risotto, grelot onion, truffle sauce (PB)

MAINS

South coast lamb, salsify, ceps, Madeira sauce
Skrei cod, chicory, lentils, sauce épicée
Barbecued celeriac, hen of the wood, black garlic, kales (PB)
Grass fed beef fillet , hen of the wood, black garlic, celeriac +5

SIDES (Supplement)

Triple-cooked chips 5
Crispy onion rings 5
Green salad, sherry vinaigrette 5
Cavolo nero 5

PUDDINGS

Chocolate delice, salted caramel, buttermilk ice cream
Rum baba, Yorkshire rhubarb, crème Chantilly
Warwickshire honey soft serve, brown butter madeleine

Three British cheeses, quince, seeded crackers +5

Please make our team aware of any dietary requirements before ordering. Allergens can be present in any good kitchen, and we want to ensure that your needs are fully met.

A discretionary 10% service charge will be added to your bill.