

CHEFS MENU

Three courses £38.50 per person
(available for groups of 10 - 30 people ordering on the day)

This is a sample menu and dishes are subject to change

WHILE YOU WAIT

Artisan Breads
garden herb oil, balsamic vinegar

STARTERS

Cauliflower Soup (V)
smoked granola, black garlic oil

Hisbi Cabbage (V)
garam butter, crispy onion

Torched Mackerel
pink onion, apple, sorrel

Treacle Bacon
damson ketchup, waffle

MAINS

Corn Fed Chicken Breast
fondant potato, confit carrot

Char-grilled 28 Day Aged Sirloin Steak 10oz
sautéed mushrooms, grilled tomatoes, beef dripping chips
(£6.00 supplement)
(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

Fillet of Chalk Stream Sea Trout
cauliflower & almond puree, parmentier potatoes, caviar

Artichoke and Butternut Squash Gratin (V)
tenderstem broccoli

DESSERTS

Traditional Bakewell Tart
vanilla ice cream, raspberries

Chocolate Torte
cherry compote, Chantilly

Vanilla Panna Cotta
salted caramel

Pink Grapefruit Curd Tart
cardamom crumb, grapefruit sorbet

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Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.