
TO START

WALNUT SALAD (ve)
Poached Pear & Pomegranate

YELLISON GOATS CHEESE & PIN FIR TERRINE
Confit Medjool Date, Parkin Toast

HEIRLOOM TOMATO TARTLET (ve)
Shaved Fennel, Balsamic Pearls, Apple Salad

TO FOLLOW

CEP MUSHROOM RISOTTO (ve)
Black Truffle

ROASTED RED PEPPER & SWEET POTATO WELLINGTON (ve)
Pommes Puree, Charred Broccoli, Rich Roasted Tomato Sauce

OPEN BUTTERNUT SQUASH & SAGE LASAGNE
Creamy Mascarpone Velouté, Shaved Truffle

DESSERTS

ROASTED CONFIT PINEAPPLE (ve)
Coconut Ice Cream

WARM PEANUT & CHOCOLATE BROWNIE (ve)
Salted Caramel Ice Cream

SORBET SELECTION (ve)

Three Courses
£64
Per Person

All our food is prepared in a kitchen where nuts, gluten & other allergens are present.

Our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.
