



SET MENU

STARTERS

Thai coconut, sweetcorn & chilli soup, black onion seed naan bread	<i>gfo</i>
Poached hen eggs, wild mushroom fricasee, spinach & truffle vinaigrette	<i>gfo</i>
Smoked duck breast, cashew nut & parmesan salad, caramelized tangerine	<i>gfo/df</i>
Cornish crab & sesame seed fish cake, shellfish bisque, pink grapefruit & fennel	<i>df</i>

MAINS

Braised featherblade of beef, tarragon mash, buttered Hispi cabbage, red wine jus	<i>gf/df</i>
Confit pork belly, browned apple puree, jersey royal lyonnaise potatoes, ver jus	<i>gf/df</i>
Pan fried seabass, butter bean cassoulet, spiced tomato butter, pickled lemon sea vegetables	<i>gf/df</i>
Grilled aubergine, artichoke & pomegranate pearl cous cous, chimichurri sauce, crispy leek	<i>df</i>

PUDDING

Spiced carrot cake, toasted walnuts, cream cheese frosting, stem ginger ice cream	
Red wine poached pear, almond & sesame Florentine, blood orange sorbet	<i>gfo/df</i>
Dark chocolate brownie, caramel & pecan ice cream	
Egg custard tart, pistachio tuille, raspberry sorbet	

Includes a selection of Twinings teas and Paradiso coffees with petits fours.

Food allergies & intolerances; please speak to the duty manager about the ingredients in your meal, when making your order

gf / gfo gluten free/ gluten free option df / dfo dairy free / dairy free option