4 COURSE TASTER & FIZZ

For the table

ARTISAN BREADS & CURED MEATS (GFO)(VO)(VEO)
FRIED BRIE, WHIPPED BUTTER, ONION CHUTNEY

To start

WILD MUSHROOM RISONI (V)(VEO)
PARMESAN, TRUFFLE OIL, ROCKET

SPICED DUCK LEG FRITTER (GF)
PARSNIP, PORT & CRANBERRY DRESSING

Main

AGED BEEF FILLET (GF)
SHORT RIB CROQUETTE, SHALLOT PURÉE, CREAMED POTATO, BOURGUIGNON SAUCE

BUTTERNUT SQUASH, SPINACH & GRUYERE TART (V)(GFO)(VEO)
CREAMED POTATO, HERB VELOUTÉ

Dessert

CHERRY & ALMOND FRANGIPANE TART (V)
CHERRY COMPOTE, ALMOND ICE CREAM

WHITE CHOCOLATE PANNA COTTA (GF)
MANGO SORBET, PASSION FRUIT

INC.
GLASS OF FIZZ
ON ARRIVAL &
AT MIDNIGHT

RESERVED TABLE
ALL NIGHT
59.99 PP

B I N A R Y

OUR STAFF WORK REALLY HARD TO GIVE YOU THE BEST EXPERIENCE POSSIBLE, FOR THIS REASON WE ADD A DISCRETIONARY SERVICE CHARGE OF 10% TO YOUR BILL. IF YOU WOULD PREFER NOT TO PAY THIS, WE ARE MORE THAN HAPPY TO REMOVE THIS FOR YOU, PLEASE JUST LET A MEMBER OF OUR STAFF KNOW.

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (VO) VEGETARIAN OPTION AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS, SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.