





SAMPLE FESTIVE REDUCED À LA CARTE MENU £70

For lunch & dinner for 8-12 guests

Menu is updated daily, price is per person

Shared Snacks - all served

Pickles & Ferment
Olives, Orange, Garlic & Thyme
Devilled Eggs, Trout Roe, Black Sesame
Grilled Potato Bread, Green Garlic Butter

Shared Starters - all served

Cornish Bluefin Tuna Crudo, Miyagawa & Horseradish Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom Grilled Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb

Individual Main - select when seated

Option 1: Roast Cod, Bouillabaisse, Seaweed, Lime Leaf Option 2: Glazed Beef Cheek, Golden Beetroot, Chocolate Mole Option 3: Grilled Celeriac, Oyster Mushroom, Charred Alliums & Sorrel

Shared Sides - all served

Fries Green Salad

Individual Pudding - select when seated

Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 2: Guinness & Hazelnut Cake, Malt Ice Cream Option 3: Coconut & Cinnamon Sorbet, Worcester Apple



