



SAMPLE REDUCED A'LA CARTE MENU

 $\pounds 65$ For lunch & dinner for 8-12 guests Menu is updated daily, price is per person

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

Shared Starters

Roast Delica Pumpkin, Ricotta, Lemon & Za'atar Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot Chalkstream Trout Crudo, Macadamia, Horseradish & Dill Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint

Individual Main - Chosen on the day

Option 1: Grilled Cauliflower, Calçot Onion, Coriander Chutney, Yeast Crisp Option 2: Cornish Skate, Suya Butter, Brown Shrimp & Sea Herbs Option 3: Tamworth Pork Chop, Pickled Rhubarb & Tardivo

> Shared Sides Fries Green Salad

Individual Pudding - Chosen on the day Option 1: Gingercake, Butterscotch, Goat Curd Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 3: Coconut Sorbet, Blood Orange Granita

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOU BILL