

THE
DINING ROOM

THREE COURSE MENU WITH A CHOICE OF TWO SIDES

£110 per person

Assorted Bread Rolls and Homemade Focaccia

STARTERS

(choose one)

Crispy Hen's Egg and Truffle Mayonnaise (V)
Pickled Salsify, Fine Beans, Sautéed Mushrooms

Heritage Carrot Tartare (VE)
Radish, Mung Bean Sprouts, Lamb's Lettuce

Seared Yellowfin Tuna and Pickled Quince
Endive, Avocado, Jalapeño, Radish

House-Cured Scottish Salmon Tartare
Grapefruit, Radish, Calamansi Emulsion

Roast Veal Tonnato
Capers, Crispy Shallots

MAINS

(choose one)

Roast Scottish Halibut, Citrus Beurre Blanc
Savoy Cabbage Fricassee, Trout Roe

Hereford Beef Fillet and Glazed Maitake Mushroom
Swede Purée, Cavolo Nero (Supplement £10)

Roast Suffolk Chicken Breast with White Porto Jus
Miso Celeriac Purée, Caramelised Shallots, Romanesco

Aromatic Roasted Cauliflower (VE)
Tahini, Quinoa, Chickpeas, Radish, Mint

Roast Delica Pumpkin with Pistachio and Kale Pesto (V) (VEA)
Miso Onion Purée, Sicilian Lemon

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SIDES TO SHARE

(choose two)

Fried Pink Firs, Rosemary

Mousseline Potatoes

Roast Broccolini, Chilli and Garlic

Fried Brussels Sprouts with Mojo Picante

Aged Parmesan Fennel Parmigiana with Pine Nuts

Glazed Chantenay Carrots, Oat Crumble

DESSERTS

(choose one)

Saint Honoré

Milk Chocolate, Hazelnut Praline, Madagascar Vanilla Ice Cream

Apple Tart Tatin

Cinnamon Ice Cream

Amaretto Tiramisu

Dark Chocolate and Caramel Tart

Coffee Ice Cream

Black Forest Gateaux **(VE)** **(GFA)**

Black Cherry Sorbet

Selection of Homemade Sorbets and Ice Creams

We kindly request that the lead booker select a universal menu of one starter, one main, two sides, and one dessert before sending it to your guests.

Any dietary requirements will be accommodated.

(V) Suitable for Vegetarians **(VE)** Suitable for Vegans **(VEA)** Vegan Option Available
(GF) Gluten-Free **(GFA)** Gluten-Free Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.