

CELEBRATION MENU

FIRST

ROASTED DELICATA SQUASH (v)

walnuts, roquefort, honey & truffle dressing, sage

SECOND

ORKNEY SCALLOPS

cauliflower purée, nduja sauce, flamed corn, caviar

THIRD

SORBET (ve)

elderflower, green apple & cucumber - lemon verbena

FOURTH

PAN SEARED FILLET OF HALIBUT

ceps, leeks, moscardini (squid), creamy bisque

or

VENISON LOIN

roasted celeriac & nutmeg purée, cavolo nero, mild chocolate & wine sauce, crispy shallots

FIFTH

PARIS-BREST (v)

hazelnut praline, toasted flaked almonds, hazelnut ice cream

ADDITIONAL COURSE

FOUR CHEESES (v) (£15.50 supp)

lincolnshire poacher, blue stilton, maida vale, sinodun hill

£80.00

(v) vegetarian (ve) vegan

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between all the staff.
Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.