CELEBRATION MENU

FIRST

ROASTED DELICATA SQUASH (v)
roquefort, walnut, sage, honey and truffle dressing

SECOND

ORKNEY SCALLOPS
cauliflower purée, 'nduja sauce, flamed corn, caviar

THIRD

ELDERFLOWER & GREEN APPLE SORBET (ve)
cucumber - lemon verbena

FOURTH

PAN-SEARED FILLET OF HALIBUT
ceps, leeks, moscardini (squid), creamy bisque

or

VENISON LOIN
Roasted celeriac & nutmeg purée, cavolo nero, crispy shallots, mild chocolate and red wine sauce

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.