



AUTUMN SET MENU

3 courses for 72 per person

F O R T H E T A B L E

Caraway milk bread, marmite butter / 590 Kcal / 3 supplement per person
Nocellara olives, orange, fennel & chill / 265 Kcal / 3 supplement per person
Exmoor caviar, sour cream & blinis / 128 Kcal / 15 supplement per person
Colchester rock oysters, shallot vinegar, lemon / 46 kcal / 4.5 ea

S T A R T E R S

Pressed hogget, crown prince pumpkin, anchovy & rosemary / 673 Kcal
Octopus carpaccio, cauliflower, capers, golden raisin / 502 Kcal
Slow cooked celeriac, pickled walnut, cep, black truffle / ve / 320 Kcal
Beetroot pastrami, whipped goats curd, pickled mustard seeds, puffed wild rice / v / 369 Kcal
Seared Orkney scallops, burnt leeks, cockle & seaweed butter / 380 Kcal / 12.5 supplement

M A I N S

Roast monkfish, potato terrine, smoked eel, horseradish / 614 Kcal
Tunworth crumpet, maitake, mushroom ketchup & watercress / v / 421 Kcal
Crispy aubergine, pickled daikon, cucumber, miso & black sesame beurre blanc / ve / 639 Kcal
Dry aged sirloin, bone marrow hash brown, girolles & Madeira / 971 Kcal
Upgrade your steak to a 7oz fillet steak / 748 Kcal / 12.5 supplement

S E L E C T I O N O F S I D E S

Triple cooked chips / ve / 429 Kcal
Charred hispi, cider & mustard / v / 380 Kcal
Glazed turnips, lovage & buttermilk / v / 313 Kcal
5 supplement per person

D E S S E R T S

Red velvet cheesecake, blackberry ice cream / v / 501 Kcal
Coconut & vanilla panna cotta, plum sorbet, almond crumb / ve / 464 Kcal
Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 386 Kcal / 7.5 supplement

P E T I T F O U R S

Coffee & petit fours / v / 5 supplement per person

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal).
Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.*