



SET MENU

67.5 per person

WHILE YOU WAIT

Seaweed foccacia, anchovy, basil & tomato butter / 556 Kcal

Gluten, dairy or fish free option available

2.50 supplement per person (to be taken by whole group)

STARTERS

Stone bass tartare, red grape, dulse, tomato consommé, egg yolk / 393 Kcal

Cornish mackerel, apple, cucumber, oyster mayonnaise, caviar / 651 Kcal

Heritage squash, whipped feta, black fig, hazelnuts / ve / 471 Kcal

MAINS

BBQ monkfish tail, Café de Paris, Castelfranco / 677 Kcal

Roasted king oyster mushrooms, grelot onions, Panisse, tarragon, truffle / ve / 348 Kcal

9oz Dairy Cow sirloin, hispi cabbage, cauliflower cheese croquette, bone marrow gravy / 794 Kcal

Change your steak to a 7oz fillet steak / 478 Kcal / 12.5 supplement

SELECTION OF SIDES

Tenderstem broccoli, capers, chilli / ve / 156 Kcal

Castelfranco, oyster mayonnaise, anchovies, pangratatto / vea / 321 Kcal

Triple cooked chips, bonito seasoning / vea / 411 Kcal

Served to the table / 5 supplement per person

DESSERT

Dark chocolate fondant, miso caramel ice cream/ v / 551 Kcal

Blackberry pavlova, blackberry liqueur, almonds / ve / 419 Kcal

Vanilla cheesecake, plum & gin sorbet / 574 Kcal

Bath Soft, seasonal chutney, fig & spelt crackers, celery / 244 Kcal / 5 supplement

PETIT FOURS

Coffee & chocolate truffles / v / 453 Kcal / 5 supplement per person (to be taken by whole group)

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 (vea) vegan available