



Winter Set Menu

69.5 per person

For the Table

Young's ale sourdough, caramelised onion butter / 2.5 supplement per person

Starters

Yorkshire venison, ham & green peppercorn
terrine, plum ketchup, pickles, sourdough

Smoked salmon, devon crab, fennel, orange,
brown crab mayo, salmon roe

King oyster mushrooms, chestnut purée, pickled
walnut, chestnut crumble / ve

Jerusalem artichokes, pickled pear, pumpkin
seeds, stilton dressing / v

Mains

9oz Dairy Cow sirloin, watercress, pickled shallots,
ox cheek gravy, truffle chips
Upgrade to 7oz fillet / 12.5 supplement

Slow cooked celeriac, lyonnaise onions, black
truffle, puffed rice / ve

Heritage squash & goats cheese agnolotti, brown
butter, sage, lemon / v

Cornish cod, spiced cauliflower & saffron velouté,
pomegranate, sea shore vegetables

Sides

Served to the table
5 supplement per person (whole group)

Heritage beetroot, goats cheese, sherry vinegar / v

Garlic & chilli sprout tops / ve

Castelfranco salad, apple, hazelnuts / ve

Puddings

Grilled pineapple, coconut, dark rum, banana &
passion fruit sorbet / ve

Dark chocolate & cherry gâteaux, sour cherry ice
cream / v

Long Clawson blue, seasonal chutney, fig & spelt
crackers, celery / v / 7.5 supplement

Petit Fours

Coffee & mince pies / v
5 supplement per person (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) Please note that some of our dishes are cooked using an oil
which is produced from a genetically modified product.*

(v) Vegetarian (ve) Vegan