



AUTUMN SET MENU

69.5 per person

W H I L E Y O U W A I T

Homemade focaccia, blue cheese & pickled shallot butter / v / *Gluten/dairy free option available*
2.5 supplement per person (to be taken by whole group)

S T A R T E R S

Grilled mackerel, green peppercorn, curry, lime / 785 Kcal

Heritage beetroot, figs, pomegranate, vegan feta / 518 Kcal

Torched red mullet, Cornish mussel escabeche, saffron aioli, seashore vegetables / 436 Kcal

M A I N S

Thornback ray wing, clams, smoked seaweed beurre blanc, chive oil / 595 Kcal

Glazed maitake, Jerusalem artichokes, crispy hens egg, marmite hollandaise / v / 614 Kcal

Braised orzo, heirloom squash, radicchio, pumpkin seeds, truffle / ve / 813 Kcal

9oz dry aged sirloin, triple cooked chips, parsley & shallot salad, peppercorn sauce / 1295 Kcal

Upgrade your steak to a 7oz fillet steak / 1001 Kcal / 12.5 supplement

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

Served to the table / 5 supplement per person (to be taken by whole group)

Triple cooked chips / ve / 429 Kcal

Bitter leaves, yoghurt & sumac / v / 325 Kcal

Purple sprouting broccoli, harissa & preserved lemon / ve / 231 Kcal

D E S S E R T

Apple crumble & custard tart, blackberry ice cream /v / 717 Kcal

Tonka bean panna cotta, poached plums, almond brittle / ve / 752 Kcal

Cashel Blue cheese, seasonal chutney, fig & spelt crackers, celery / v / 354 Kcal / 7.5 supplement

P E T I T F O U R S

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