



# MARCH SET MENU

*3 courses for 72 per person*

## W H I L E   Y O U   W A I T

Sourdough focaccia, caramelised onion butter  
*2.50 supplement per person (to be taken by whole group)*

## S T A R T E R S

Torched mackerel, Yorkshire rhubarb, Earl Grey, buttermilk

Burrata, spiced pear, pomegranate, radicchio / v

Dry aged beef carpaccio, pickled shallots, blue cheese, walnuts, endive

Salt-baked celeriac, pickled trompettes, golden raisins, tarragon, vegan labneh / ve

## M A I N S

South coast cod, Fowey mussels, 'nduja, shellfish bisque, monks beard

Jerusalem artichoke pavé, oyster mushroom XO, miso-glazed chicory / ve

Heritage squash, poached egg, Alepppo pepper, pumpkin seeds, truffle / v

9oz Dairy Cow sirloin, watercress, pickled shallots, ox cheek gravy, truffle chips

*Upgrade your steak to a 7oz fillet steak / 12.5 supplement applies*

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

*A selection of seasonal sides served to the table / 5 supplement per person*

## D E S S E R T

Dark chocolate cheesecake, miso caramel ice cream / v

Iced mango parfait, passionfruit, lime, mint / ve

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

## P E T I T   F O U R S

*Coffee & petit fours / v / 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.*