



SPRING SET MENU

69.5 per person

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

Homemade focaccia, wild garlic butter

Gluten/dairy free option available

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

S T A R T E R S

Cured red mullet, courgette, labneh, grapefruit, trout roe / 380 Kcal

Cuttlefish ragu, parmesan, bottarga, preserved lemon, garlic bread / 705 Kcal

Wykham Farm asparagus, whipped vegan feta, black truffle, pumpkin seeds, salsa verde / ve / 253 Kcal

M A I N S

Cornish monkfish, ajo blanco, celery, grapes, almonds, brown shrimp / 562 Kcal

Char siu celeriac, mushroom XO, sea shore vegetables / ve / 286 Kcal

9oz Dairy Cow sirloin, wild garlic chimichurri, girolles, broad beans, triple cooked chips / 1456 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

Our sides change regularly based on what fresh produce is currently available. Our events team will be able to confirm what dishes you'll receive closer to the date of your booking.

Served to the table / 5 supplement per person

D E S S E R T

Raspberry and white chocolate mille feuille / 717 Kcal

Strawberry parfait, Pimm's jelly, black pepper meringue / ve / 752 Kcal

Tunworth cheese, seasonal chutney, fig & spelt crackers, celery / 483 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