



SPRING SET MENU

3 courses for 72 per person

FOR THE TABLE

Sourdough focaccia, sundried tomato & basil butter / 590 Kcal / 3 supplement per person

Nocellara olives, rhubarb, pink peppercorn / 265 Kcal / 3 supplement per person

Exmoor caviar, sour cream & blinis / 128 Kcal / 15 supplement per person

Colchester rock oysters, shallot vinegar, lemon / 46 kcal / 4.5 ea

STARTERS

Beef tartare, oyster mayonnaise, pickled ransom / 615 Kcal

White asparagus, brown shrimp, chervil mousseline, trout roe / 502 Kcal

Charred artichoke, broad bean ragu, lemon verbena, mint / ve / 370 Kcal

Smoked leeks, hazelnut, truffle, mustard vinaigrette, ewes cheese / v / 493 Kcal

MAINS

South coast brill, confit fennel, wild garlic & champagne vinaigrette / 614 Kcal

Cauliflower puttanesca, pistachio gremolata / ve / 421 Kcal

Nettle malfatti, pea velouté, sea beets, allium verde, asparagus / ve / 639 Kcal

9oz sirloin, Jersey Royals, sprouting broccoli, leek bearnaise / 956 Kcal

Upgrade your steak to a 7oz fillet steak / 12.5 supplement / 748 Kcal

SELECTION OF SIDES

Triple cooked chips / ve / 429 Kcal

Grilled sprouting broccoli, wild garlic tahini, smoked almond / ve / 377 Kcal

Grilled gem, mint, peas, lemon / ve / 289 Kcal

5 supplement per person

DESSERTS

Dark chocolate ganache, pistachio, yuzu, buttermilk / v / 743 Kcal

Lemon parfait, coconut, meringue, basil / ve / 295 Kcal

Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 386 Kcal / 7.5 supplement

PETIT FOURS

Coffee & petit fours / v / 5 supplement per person

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.