



AUTUMN CHEF'S CHOICE MENU

*Available lunchtimes Monday to Friday and all day Saturday
2 courses for 44 or 3 courses for 49 per person*

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

Caraway milk bread, marmite butter / v / 584 Kcal / 7
Nocellara olives, orange, fennel & chilli / ve / 343 Kcal / 6.5
Artichoke crisps, whipped cods roe / 195 Kcal / 8
Tempura samphire, yuzu mayo / ve / 278 Kcal / 9

S T A R T E R S

Beetroot pastrami, whipped goats curd, pickled mustard seeds, puffed wild rice / v / 369 Kcal
Cured chalk stream trout, fig leaf, kohlrabi, juniper / 413 Kcal
Pressed hogget, Crown Prince pumpkin, anchovy / 410 Kcal

M A I N S

South coast sea bream, Jerusalem artichoke, hen of the woods, pickled samphire / 470 Kcal
Crispy aubergine, pickled daikon, cucumber, miso & black sesame beurre blanc / ve / 411 Kcal
9oz flat iron, triple cooked chips, bearnaise & watercress
Upgrade your steak to a 9oz sirloin steak / 12.5 supplement applies

S I D E S

Pink fir potatoes & gentleman's relish butter / 276 Kcal / 8
Grilled leeks, seaweed vinaigrette / ve / 224 Kcal / 8
Glazed turnips, lovage & buttermilk / v / 313 Kcal / 8
Charred hispi, cider & mustard / ve / 261 Kcal / 8

D E S S E R T

Red velvet cheesecake, blackberry ice cream / v / 501 Kcal
Coconut & vanilla panna cotta, plum sorbet, almond crumb / ve / 464 Kcal
Long Clawson blue, seasonal chutney, fig & spelt crackers / v / 7.5 supplement applies

*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.*