



## SET MENU

Grilled sourdough, mozzarella, heritage tomatoes, basil, honey

Chorizo scotch egg, sriracha mayonnaise, rocket

Hendrick's cured salmon gravlax, mustard dressing

225g 21 day dry aged hanger steak from Aubrey Allen, potato gratin

*change to:*

*225g 28 day dry aged Scottish Aberdeen Angus rump +2*

*350g 35 day dry aged Galician Blond rib-eye +10*

*225g 28 day aged Aberdeen Angus & Hereford cross fillet +10*

Potato gnocchi, raw tomato sauce, basil, pecorino

Free range chicken breast, baked pumpkin, goat cheese

Salt cod fishcake, leeks, vermouth velouté

Candied orange cheesecake

Fruit salad, sorbet

Pancakes, maple syrup, blueberry compote, vanilla cream

Apple & blackberry crumble, vanilla ice cream

Selection of pasteurised & unpasteurised British cheeses

*supplement 3*

### **2 Courses 20/ 3 Courses 25**

Add free flowing bubbles 15pp

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken. It is available for the allotted time of your reservation.

We are happy to provide information regarding allergens & intolerances on request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.

A 12.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.