



## Feasting Menu

**£55 per person**

All dishes are served '*family style*' on vintage sharing platters for the whole table to enjoy

Venison Croquette, Truffle Mayo

Burrata, Heritage Tomatoes, Aged Balsamic, Croutons (V)

Citrus Cured Salmon, Buttermilk Dressing, Fennel. (gf)

Pork, Pistachio, Apricot, Pâté en Crouûte, Wholegrain Mustard, Apple

### **Please choose 2 of the main courses for the table**

45 Day Aged Beef Rump (gf)

Rotisserie Corn Fed Chicken, Morels, Sauce Vin Jaune (gf)

Vegetable Wellington, Butternut Squash, Mushroom Duxelles (V/VG)

All served with a selection of Seasonal Sides and roast potatoes

Dark Chocolate Cheesecake, Blood Orange Sorbet

Sticky Toffee Pudding, Vanilla Ice Cream (v)

There will be enough food for everybody in the party to enjoy  
We can absolutely cater for all allergies and dietary requirements

Our dishes may contain nuts and seeds. Please inform us if you have any dietary requirements.  
Allergen information is available upon request. Please ask a member of our team for more information.  
Our meat is sourced from the best farms in the UK and is butchered on site. Game may contain shot.

A discretionary 12.5% service charge will be added to your bill.