



Feasting Menu

£55 per person

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

Ham Hock Croquette, Spiced Apple Sauce

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

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

Pâté en Croûte, Prune, Boudin Noir, 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)

Whole Roasted Market Fish, Café de Paris Butter

All served with a selection of seasonal sides and roast potatoes

Vanilla Cheesecake, Gingernut Biscuit Base, Strawberry Sorbet

Sticky Toffee Pudding, Vanilla Ice Cream (v)

We can cater for allergies and dietary requirements

Please note, guests wishing to dine from this menu must pre-order in advance

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.