

Group Menu

£40pp
£60pp with wine pairing

For the Table

Bread & Miso Seaweed Brown Butter*
Marinated Olives*

Choose One

Pickled Pumpkin, Sage, Truffle*
Cured Meats, Pickles, Crispbread

Llopart Brut Reserva Cava, Catalunya, Spain

Choose One

Sweetcorn Fritters, Jalapeño Mayo*
Ham and Gruyere Croquettes, Black Pepper Mayo
Tempura Shiitake Pickled Mushrooms, Kewpie Mayo*

Xanadu Exmoor Chardonnay, Margaret River, Australia

Choose One

Grilled Pork Chop, White Cabbage, Burnt Apple Puree, Sage
Roast Cod, Butter Beans, Tomato, Rosemary, Salted Lemon
Lincolnshire Poacher Agnolotti, Leeks, Pickled Shallot, Crispy Onion
Roasted Hispi Cabbage, Pickled Walnut Dressing, Crispy Shallot*

Tuffolo Gavi di Gavi, Piedmont, Italy

or

Brouilly Baron de la Vauxonne, Beaujolais, France

All served with

Tenderstem Broccoli, Chili, Basil, Almond* // Confit Potato, Black Pepper Aioli* //
Cauliflower Salad, Capers, Raisins, Hazelnuts*

Choose One

Clotted Cream Caramel Parfait, Chocolate Cremeux, Spiced Plum, Oat Biscuit
Banana Sorbet, Caramelised Banana, Hazelnuts*
British Isles Cheese Selection + £5

Lafage Muscat Rivesaltes, Sauternes, France

Chocolate Cup, Salt Caramel, Hazelnut

* Denotes Vegan Options Available

Please note – wines are served in 100ml measures