



PLATED PACKAGE MENU

£110 PER PERSON

Curate your own menu by choosing three options per course.

STARTERS

HOUSE FOCACCIA, CARAMELISED ONION WITH BLACK TRUFFLE HUMMUS **VE**
BURRATA, FIGS, PROSCIUTTO CRUDO, HOT HONEY GLAZE WITH WALNUTS (CAN BE **V**)
CONFIT LEEKS, COMTÉ EMULSION WITH HAZELNUTS **V GF**
HARISSA-GLAZED CARROTS, WHIPPED OAT CREAM WITH CRISPY CHICKPEAS **VE GF**
SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE
CURED SEA TROUT, FENNEL, PINK PEPPERCORN, BUTTERMILK DRESSING WITH RYE CRISP
CRISPY PORK BELLY, APPLE PURÉE WITH FERMENTED KOHLRABI **DF**
VENISON TARTARE, CAPER AIOLI, QUAIL EGG, FERMENTED CHERRY WITH JUNIPER CRISP **DF**
CHICKEN LIVER PARFAIT, POACHED PEAR, CRISPY CHICKEN SKIN WITH TOASTED BRIOCHE

MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **VE**
PUMPKIN AND RICOTTA RAVIOLI, BROWN BUTTER SAUCE, SAGE WITH AMARETTI CRUMB **V**
ROASTED CELERIAC, CONFIT ONION AND TRUFFLE SAUCE WITH GRATED TRUFFLE **V**
PAN-SEARED TURBOT, SALSIFY, BROCCOLI, DILL AND CAPER VELOUTÉ WITH CAVIAR **GF**
SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH SAFFRON AIOLI **GF**
SEARED DUCK BREAST, CHARRED BLOOD ORANGE, FENNEL SLAW, CHERRY GLAZE WITH PISTACHIO **GF DF**
BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, SPROUT TOPS WITH CRANBERRY CHUTNEY **GF DF**
GLAZED CHICKEN, TRUFFLE POMME ANNA, TARRAGON WITH MUSHROOM SAUCE **GF**
BRAISED OX CHEEK, SWEDE PURÉE, BRUSSELS SPROUTS WITH PORT JUS **GF £10 SUPPLEMENT**

DESSERTS

BITTER CHOCOLATE CRÉMEUX, HAZELNUT PRALINE WITH SALTED MILK ICE CREAM **V**
SPICED APPLE MILLEFEUILLE, CALVADOS CARAMEL WITH BROWN BUTTER ICE CREAM **V**
CHESTNUT AND VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V**
CHILLED RICE PUDDING, SPICED PINEAPPLE, LIME LEAF SORBET WITH CARAMEL PUFFED GRAINS **VE**
WEEKLY SELECTION OF ICE CREAMS & SORBETS

ADD ON ART YARD CHEESE PALETTE £12

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free





SHARING STYLE SET MENU FOR GROUPS OF 6+ £100 PER PERSON

HOUSE FOCACCIA
caramelised onion with black truffle hummus **VE**

BURRATA
figs, prosciutto crudo, hot honey glaze with walnuts (can be **V**)

CRISPY PORK BELLY
apple purée with fermented kohlrabi **DF**

SLOW-COOKED SALMON
white bean and chorizo ragout with saffron aioli **GF**

GLAZED CHICKEN
truffle pomme Anna with mushroom sauce **GF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

WINTER LEAF SALAD
with pecan dressing **VE**

FRENCH FRIES

CHILLED RICE PUDDING
spiced pineapple, lime leaf sorbet with caramel puffed grains **VE**

SALTED MILK ICE CREAM **V**

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free



A SHARING STYLE SET MENU FOR GROUPS OF 6+ £110 PER PERSON

HOUSE FOCACCIA
caramelised onion with black truffle hummus **VE**

HARISSA-GLAZED CARROTS
whipped oat cream with crispy chickpeas **VE GF**

CURED SEA TROUT
fennel, pink peppercorn, buttermilk dressing with rye crisp

CHICKEN LIVER PARFAIT
poached pear, crispy chicken skin with toasted brioche

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED TURBOT
salsify, dill and caper velouté with caviar **GF**

BALLOTINE OF TURKEY
pancetta, sage jus, sprout tops with cranberry chutney **GF DF**

SHAVED CABBAGE
apple and fennel slaw with tahini dressing **VE**

ROASTED POTATOES
with Calabrian chilli hollandaise

CHARRED BROCCOLI
ranch sauce with toasted almonds

BITTER CHOCOLATE CRÉMEUX
hazelnut praline with salted milk ice cream **V**

CHESTNUT AND VANILLA CHEESECAKE
with mulled wine poached plums **V**



A SHARING STYLE SET MENU FOR GROUPS OF 6+ £120 PER PERSON

HOUSE FOCACCIA
caramelised onion with black truffle hummus **VE**

BURRATA
figs, prosciutto crudo, hot honey glaze with walnuts (can be **V**)

HARISSA-GLAZED CARROTS
whipped oat cream with crispy chickpeas **VE GF**

SEARED SCALLOPS
parsnip purée with house X.O. sauce

VENISON TARTARE
caper aioli, quail egg, fermented cherry with juniper crisp **DF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED TURBOT
salsify, dill and caper velouté with caviar **GF**

BRAISED OX CHEEK
swede purée with port jus **GF**

SALT-BAKED BEETROOTS
orange zest, mint with date yoghurt **VE GF**

ROASTED POTATOES
with Calabrian chilli hollandaise

SAUTÉED BRUSSELS SPROUTS
lardons with chestnut

SPICED APPLE MILLEFEUILLE
Calvados caramel with brown butter ice cream **V**

CHESTNUT AND VANILLA CHEESECAKE
with mulled wine poached plums **V**

