



OUR 6 COURSE EVENING MENU

BREAD (V)

Black olive brioche, burnt shallot butter

CAULIFLOWER (V)

Velouté, rye bread crisp, raisin

GLOUCESTER OLD SPOT 'HEAD TO TOE'

Terrine, braised red cabbage chutney, pork crunch

or

BEETROOT (V)

Baby heritage beetroot, yoghurt, horseradish

MACKEREL

Cured and blowtorched, celeriac remoulade, nasturtium leaf

or

TRUFFLE (V)

Risotto, parmesan, shallot

BEEF

Slow cooked and seared sirloin, braised shin ragu, olive oil mashed potato, crispy cavolo nero

or

CELERIAC (V)

Salt baked celeriac, roast Jerusalem artichoke, king oyster mushroom

CHEESE WESTCOMBE CHEDDAR (V)

Puffed sea salt cracker, winter truffle

DESSERT PINEAPPLE (V)

Pina colada bavarois, chargrilled pineapple, coconut

TEA, COFFEE AND PETIT FOURS

£65 PER PERSON

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.