



*£80 per person, 9 Course Menu*

### Signature Cocktail & Canapes

Cheese gougère

Herb rolled goats cheese

Duck liver parfait



### Homemade bread and butter



#### Salmon

Beetroot cured salmon, horseradish, heritage beetroot & dill



#### Pork

Soy glazed pork cheek, bok choy, soy, ginger & chilli



#### Seabass

Seabass, mussel sauce, haricot beans, leeks



#### Duck

Creedy carver duck breast, celeriac, pancetta, duck and sherry sauce



#### Rhubarb

Mascarpone parfait, rhubarb, meringue



#### Chocolate

Valrhona guanaja chocolate fondant, clementine



### Tea/Coffee & Petit fours

Coffee macaron

Blackberry fruit pastille

Chocolate bon bon

(v) vegetarian, (vg) vegan, (vg alternative) dish has been adapted to be vegan. Please ask server

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 12.5% service charge is applied as standard to all bills.