





## £45

Grilled vegetables with Romesco sauce va

Beetroot cured salmon, toasted rye bread, horseradish mousse

Chestnut, bacon and parsnip soup

Turkey ballotine, black pudding and sage stuffing, roasted Brussels sprouts, cranberry jus

Butternut squash, caramelised onion and mushroom Pithivier, pickled root vegetables, veg jus va

Pan seared mackerel, escalivada, watercress and fennel salad

Tres leches cake, French meringue

Caramelised rosemary peaches, vanilla ice cream, orange zest

Sea salted caramel and dark chocolate tart, whipped clotted cream, pistachio

## £55

Girolle and walnut croquettes va

Crab salad with yoghurt pickled kohlrabi and dill

Duck carpaccio, fennel and preserved lemon salsa

Braised pork loin on baby carrots and silver skin onions bed, gravy, lemon balm

Sage, cranberry and pine nut stuffed bream, creamed leeks

Wild mushroom ravioli, black truffle and nutmeg butter, Parmesan VG OPTION AVAILABLE

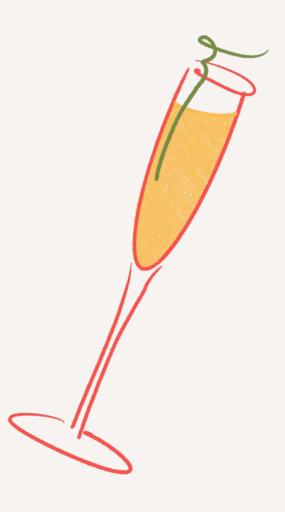
Tres leches cake, French meringue

Caramelised rosemary peaches, vanilla ice cream, orange zest

Sea salted caramel and dark chocolate tart, whipped clotted cream, pistachio

All served with corn on the cob, sourdough bread and thyme roasted potatoes to share

Includes tea, coffee & petit fours



## ADDITIONAL SIDES

£6 each

Corn on the cob, smoked paprika mayo

Sourdough bread, miso butter

Yuca fries, garlic mayo

Thyme Roasted Ratte potatoes with green mojo sauce





