

# Classic Set

January - February

£50

## To Start

Winter brassica, leek and potato soup pb gf  
Ham hock terrine, pickled pear salad, wholegrain mustard, brioche  
Smoked mackerel pate, radicchio, grilled sourdough & pickles

## Main Course

Pear, stilton & candied walnut salad, winter greens, mustard dressing v gf  
Suffolk pork belly, wholegrain mustard mash, shredded savoy cabbage, spiced apple sauce  
Dry-aged bavette, bone marrow & smoked bacon jus, burnt shallot ketchup, creamed mash gf  
Seabass filet, white bean, leek & shellfish chowder, dill oil gf

## To Follow

Dark chocolate & coffee mousse v gf  
Baked pear, vanilla ice cream, reduced Pedro Ximenez pb  
Rhubarb & almond tart, crème fraiche v  
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v [+ £5]

## To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]  
Glass of Port / Sauternes [+ £8]

v (vegetarian) pb (plant based/vegan) v\* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team

# Chef's Set

January - February

£65

## For the Table

Sourdough bread & salted butter v

## To Start

Heritage beetroot tartare, winter leaves, clementine & toasted chestnut pb

Rosemary bresaola, celeriac remoulade, juniper & blackberry vinaigrette gf

Tempura cod cheeks, tartare sauce, burnt lemon

## Main Course

Beef Wellington, girolles, clotted cream mash, roast carrot, cavolo nero & bone marrow jus

Hampshire trout, crushed new potatoes, samphire, caper butter & sea herbs gf

Lamb shoulder shepherd's pie, sheep's cheese mash, lamb jus gf

Guinness & mushroom pithivier, caramalised onion gravy pb

## To Follow

Brioche bread & butter pudding, marmalade, crème Anglaise v gf

Apple, fig & chestnut crumble, bay leaf custard v\*

Dark chocolate & coffee mousse v gf

British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v

## To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5 ]

Glass of Port / Sauternes [+ £8 ]

v (vegetarian) pb (plant based/vegan) v\* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

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# Canapes

*Available for parties of 20 and more*

£20 per person for 6 choices, £30 per person for 10 choices

## Earth

Chestnut, spinach, goat's cheese & cranberry rolls v  
Baked figs, Stilton, sage crumb v\* gf  
Pine-smoked beetroot tartare on sourdough pb  
Fried Waterloo, Port & redcurrant sauce v

## Land

Pork, sage & onion sausage rolls  
Grilled chicken skewers, spiced tomato relish gf  
Slow braised lamb croquettes, whipped sheep's cheese gf  
Crispy pork belly, honey & wholegrain mustard glaze

## Sea

Hampshire trout tartare, sourdough  
Smoked mackerel paté on melba toast  
Grilled prawn skewers, caper butter gf  
Tempura cod cheeks, tartare sauce gf

## Heaven

Bread & butter pudding bites v  
Salted caramel brownie bites v  
Long Clawson Stilton & quince jelly on toast v

## Bigger Bites & Bowls

*Bigger bites & bowls count as 2 of your canapé choices*

Hampshire trout, crushed new potatoes, lemon & caper butter gf  
Guinness & mushroom stew, creamy mash v\* gf  
Cheeseburger sliders, mature cheddar, tomato relish  
Grilled chicken sliders, garlic mayo, baby gem

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