

Chef's Set

February

£60

For the Table

Sourdough bread & salted butter v

To Start

Dry aged steak tartare, cured egg yolk, caperberries, melba toast

South Coast scallop, artichoke puree, smoked bacon, sea herbs gf

Deep-fried Wigmore, winter herbs & seeds, cranberries, pickled walnut v

Main Course

Beef Wellington, clotted cream mash, winter greens, wild mushroom sauce

Turbot fillet, sea herb dauphinoise, artichoke, caviar sauce, dill oil gf

Grilled Blythburgh pork chop, crushed celeriac, brassicas, Yorkshire rhubarb compote gf

Heritage squash, chestnut & Long Clawson Stilton pithivier with a pear, cavolo nero & hazelnut salad v

To Follow

Brioche bread & butter pudding, cream v

Chocolate & salted caramel tart, crème fraiche v

Yorkshire rhubarb crumble, toasted oats, vanilla custard v* gf

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

To Finish

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

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