

# Chef's Set

March - April

£65

## For the Table

Sourdough bread & salted butter v

## To Start

Jerusalem artichoke soup, rosemary & truffle croutons pb

Venison on toast, bone marrow butter sourdough, grated horseradish, parsley salad gf

Cured Hampshire trout, watercress crème fraiche, picked rhubarb, radish gf

## Main Course

Lobster, prawn & monkfish pithivier, pomme puree, Champagne sauce

Suffolk pork belly, wholegrain mustard mash, savoy cabbage, apple & rhubarb sauce

Purple sprouting broccolli two-ways, parsnip & roast garlic hummus, toasted seeds pb gf

Beef Wellington, potato dauphinoise, spring greens, carrot puree, bone marrow jus

## To Follow

Burnt Basque cheesecake v gf

Sticky toffee pudding, crème anglaise v

Rhubarb & almond tart, clotted cream v

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)

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