

Classic Set

March - April

£50

To Start

Watercress, wild garlic & goat's curd tart v
Ham hock terrine, pickled pear salad, wholegrain mustard, brioche
Beef fillet tartare, cured egg yolk, Spenwood, melba toast

Main Course

Pear, stilton & candied walnut salad, chicory, mustard dressing v gf
Braised chicken leg, chestnut mushrooms, tomato, bay, mashed potato gf
Pan roast hake, braised puy lentils, clams, spring greens, anchovy gf
Lamb shoulder shepherd's pie, lamb & port jus gf

To Follow

Dark chocolate & coffee mousse, sea salt v gf
Baked pear, vanilla ice cream, Pedro Ximenez pb gf
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