



MENU

£70

STARTER

Seared Scallops , Cauliflower Purée, Nduja Crust

Burrata Pugliese, Heritage Tomato, Marinated Aubergine, Olive Tapenade, Baby Basil

Beef Carpaccio, Pickle Mushroom, Pecorino Shavings, Mustard Mayonnaise Dressing

MAIN

Venison Fillet, Sweet Potato Puree, Crispy Polenta, Pomegranate, Thyme Jus

Risotto Asparagus, Stracciatella, Lemon Zest

Monkfish, Parma Ham, Jerusalem Artichoke Puree, Crispy Root Vegetables

DESSERT

Chocolate Fondant Peanut Butter Heart, Vanilla Ice Cream

Tiramisu, Almond Liquor, Dark Chocolate

Cheese Board, Cheese Biscuits, Grapes, Walnuts, Onion Relish, Honey

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients. Please note there will be a discretionary service charge of 13.5% added to the bill.