

CHEF'S SET MENU

Take away the element of choice and let our Chef create a tasting menu for your table.

This features the best of what is in season from snacks to desserts.

Pumpkin rösti, agrodolce and toasted pumpkin seeds Chicken liver parfait, brioche, pedro ximenez Doddington cheese Gougère

Braised leek a la vinaigrette Gravlax, dill cream fraîche, mustard dressing

A choice of one of the following main course dishes:

Duck frites

Baked Whole Seabass (+£10pp)

Beef wellington (+£30pp)

Swedish style rice pudding, cinnamon and jam

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS

CHEF'S MENU £85PP, TO BE TAKEN BY WHOLE TABLE