SHARING MENU
Enjoy a selection of the below dishes for the table
£49 per person

Glass of Champagne £10

STARTERS
British charcuterie, olives
Burrata, burnt orange, cranberries, pomegranate seeds, pistachios
Whisky cured salmon, creamed horseradish, malted rye toast

MAINS
Slow cooked ox cheek, caramelised onions, smoked garlic
Wild seabass, mussels, celeriac, apple cider
Wood-fired cauliflower, parkin crumble, sultanas, spiced prunes

Selection of seasonal sides to share

DESSERTS
Chocolate coffee bar, almonds, hazelnuts, coffee ice cream

All food is served to share for groups of 9+
Optional service charge at 12.5% will be added onto the bill. VAT at 20% included. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.
SIGNATURE MENU
£59 per person
Glass of Henri Dosnon £10

STARTERS
Burrata, burnt orange, cranberries, pomegranate seeds, pistachios
Whisky-cured salmon, creamed horseradish, malted rye toast
Pressed game terrine, clementine and cranberry chutney

MAINS
Goosnargh chicken, woodland mushrooms, chestnuts, crème fraîche
Slow-cooked ox cheek, caramelised onions, smoked garlic
Wild sea bass, mussels, celeriac, apple cider
Wood-fired cauliflower, parkin crumble, sultanas, spiced prunes

SIDES
Winter greens
New potatoes

DESSERTS
Citrus tapioca, yuzu chocolate shard
Chocolate coffee bar, almonds, hazelnuts, coffee ice cream
Cotswold Blue, fig chutney

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