

Spritz Cocktail Homemade Sour Bread & Verzon Butters



Ravioli of Leek & Smoked Potato
Potato Skin Consommé, Caviar

Soused Cornish Mackerel Smoked Beetroot, Cauliflower, horseradish

Salt Middle White Pork Hash Coddled Yolk, Black Pudding, Parsnip, Apple



 ${\mathcal F}$ íllet of Hereford Beef "Bourguignon" Confit Potato, Pulled Shín, Pickled Mushroom

Monkfish Tikka Masala Pilau Barley, Artichoke, Samphire Bhaji

Salt Baked Celeriac & Wild Mushroom Wellington Chicory, Walnut, Mushroom Cappuccino



Spiced Pumpkin Latte, Spiced Pumpkin Souffle, Latte Ice Cream

 ${\mathcal E}$ lderberry Poached Pear, Dark Chocolate, Breton, Mulled Plum Sorbet

 ${\mathcal B}$ arkham Blue, Caramelised Onion Brioche, Fig Chutney, Pickled Walnut



Espresso Martíní or Freshly Brewed Coffee Prícing £75 per guest

NB. Please let us know of any food allergies or special dietary requirements, some dishes may not be suitable during pregnancy, please discuss this with a member of the team.