



FESTIVE SET MENU

3 course £32

2 course £26

TO SHARE

burrata, cured meat, bread and house butter £4pp

ENTREES

juniper and orange cured salmon
sage and onion fried turkey, fermented cranberries
celeriac, taleggio, walnuts (v)

PLATS

chinese five spice pork belly, turnips
garlic poached cod, cauliflower
squash, olives, nasturtium (v)
aged rib eye steak, garlic caramel £5 (supp)

all served with kale, miso, chilli,* garlic potatoes and rosemary,*swede mash and brown butter

DESSERTS

chocolate tart with orange
quince with almond cake and cardamom ice cream
artisan cheese, toast

PETIT FOURS

spiced chocolate truffles

our set menu is available on booking and pre-order only

please note that everything is made from fresh, seasonal and sustainable produce, in our kitchen the majority of fish we use is certified MSC, the meat is local or english, free range or organic, most vegetables are too please inform us of any special dietary requirements, our dishes may contain traces of nuts finally, a discretionary 10% service is added to all bills, it goes directly to the staff