

Seasonal feasting menu

£80 per person

ON ARRIVAL

Bread and whipped butter (v)

Hot bean devilled eggs (v)

Devils on horseback / +5 pp

Jalapeño popper gilda / +4 ea

Carlingford oysters mignonette by half dozen / +25

STARTERS *served to share*

Roast Delica pumpkin with sesame mole, salsa macha and ricotta salata (v)

Radicchio, chicories and citrus salad (v)

MAINS; *please choose one main to be served for the whole table*

Whole slow roast Silverhill Duck with radicchio, beetroot and blackberries

or Baked Chalk Stream trout with jalapeño beurre blanc

or 40 day aged rib eye with three pepper butter (gf)

SIDES; *please choose two sides to be served for the whole table*

French fries (vg)

Flourish Farm salad (vg)

Buttered Brussels sprouts (v)

Boiled potatoes (v)

SWEET; *served for the table*

Smoked chocolate profiteroles

Smoked chocolate torte (vg)

Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability. A discretionary service charge of 15% will be added to your final bill.



We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.