

FESTIVAL DINNER

We believe in the
power of community,
collaborating with
local and independent
suppliers to source
fresh, quality produce
for our menus.

please select one option for each course

SMALL PLATES

CHALK STREAM TROUT TARTARE, BEETROOT, HORSERADISH CREAM,
AVOCADO

CRISPY PORK BELLY, SZECHUAN PEPPER GLAZE
& PLUM KETCHUP

ISLE OF WIGHT TOMATO SALAD, ENGLISH MOZARELLA, BASIL **VGO**

MAIN PLATES

SLOW-COOKED HEREFORD RUMP OF BEEF, FONDANT POTATO, GREEN
PEPPERCORN SAUCE

PAN-SEARED HALIBUT, CRUSHED HERB RATTE POTATOES, CHAMPAGNE
VELOUTÉ & AVRUGA CAVIAR

GRESSINGHAM DUCK BREAST, SOY-BRAISED CHICORY, CONFIT LEG &
SPICED PLUM

SPINACH RAVIOLI, BLACK GARLIC, WILD ROCKET
& MUSTARD SAUCE **VGO**

PUDDING PLATES

RASPBERRY PARFAIT, PEACH MELBA SORBET, HIBISCUS **VG**

WHITE CHOCOLATE CRÈME BRÛLÉE, STRAWBERRIES & BASIL **V**

DARK CHOCOLATE & HAZELNUT SPHERE TONKA BEAN, BANANA ICE
CREAM **V**

ARTISAN BRITISH CHEESE SELECTION, CRACKERS, QUINCE JELLY **V**

THREE-COURSE 75

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | **V** suitable for vegetarians

VG suitable for vegans | **VGO** vegan option available

THE GALLERY