

SET MENU B

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

BREAD & BUTTER VGO

SMALL PLATES

OLD WINCHESTER CHEESE DOUBLE-BAKED SOUFFLÉ V

HAM HOCK TERRINE, PICCALILLI & GRILLED SOURDOUGH

BURNT CAULIFLOWER PURÉE, CRISPY QUINOA VG

please select one option for each course

MAIN PLATES

BEETROOT HOME-CURED CELERIAC STEAK, KIMCHI SLAW, MISO GLAZE, POTATO RÖSTI VGO

ROASTED CORNFED CHICKEN, TRUFFLE MASH, SEASONAL VEGETABLES & POMMERY MUSTARD SAUCE

ATLANTIC COD, WARM TARTARE SAUCE, SEA VEGETABLES

SLOW-ROASTED SIRLOIN STEAK, PEPPERCORN SAUCE & FRIES supplement 12

PUDDING PLATES

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE & VANILLA ICE CREAM V

APPLE CRUMBLE VANILLA ICE CREAM VGO

CHOCOLATE MOUSSE CARAMEL & HAZELNUTS V

PETIT FOURS

TWO-COURSE 35 THREE-COURSE 45

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

Scan here for
allergens &
calories >



THE GALLERY