

# SET MENU B

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

## BREAD & BUTTER VGO

### SMALL PLATES

OLD WINCHESTER CHEESE DOUBLE-BAKED SOUFFLÉ V  
HAM HOCK TERRINE, PICCALILLI & GRILLED SOURDOUGH  
BURNT CAULIFLOWER PURÉE, CRISPY QUINOA VG

### 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