

# SET MENU C

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

**SOURDOUGH LOAF & AMPERSAND SALTED BUTTER VGO**

## SMALL PLATES

SMOKED SALMON

CHICKEN LIVER PARFAIT

PUMPKIN RAVIOLI VGO

SCOTTISH SCALLOP, CAULIFLOWER,  
IBÉRICO & AGED BALSAMIC

## MAIN PLATES

BEEF FILLET, FOIE GRAS, RÖSTI POTATO, TENDERSTEM  
BROCCOLI & MADEIRA JUS

GUINEA FOWL, CELERIAC MASH, WINTER TRUFFLE, CAVOLO NERO  
& PORT JUS

CELERIAC & WILD MUSHROOM RISOTTO, WINTER TRUFFLE &  
PICKLED WALNUTS VGO

ROASTED WILD SEA BASS, CORNISH CRAB VELOUTÉ,  
SEA HERBS & AVRUGA CAVIAR

## PUDDING PLATES

CHOCOLATE MOUSSE CARAMEL & HAZELNUTS V

LEMON CURD & POPPY SEED PARFAIT V

COCONUT PEBBLE WITH LIME, PASSION FRUIT & MANGO COULIS VGO

MISO-CARAMEL CHEESECAKE V

CHEESE SELECTION WITH ACCOMPANIMENTS V

## PETIT FOURS

**FOUR-COURSE 130**

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