

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**

please select one option for each course

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