

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, CHEF'S WHIPPED BUTTER

SMALL PLATES

BEETROOT CURED SALMON

DUCK LIVER PARFAIT, KIRSCH CHERRY

PUMPKIN RAVIOLI **VGO**

SCOTTISH SCALLOP, CAULIFLOWER,
PANCHETTA, AGÈD BALSAMIC

MAIN PLATES

BEEF FILLET, FOIE GRAS, POMMES ANNA, TENDERSTEM
BROCCOLI, MADEIRA JUS

GUINEA FOWL, WILD GARLIC, QUINOA, CHARRED LEEKS,
CREAM LEEKS

CELERIAC & WILD MUSHROOM "RISOTTO", TRUFFLE
PICKLED WALNUTS **VGO**

ROASTED FARMED SEA BASS, BEURRE BLANC, CRUSHED NEW
POTATOES, SEA HERBS, AVRUGA CAVIAR

PUDDING PLATES

"LEMON MERINGUE PIE", AMALFI LEMON POSSET, CARAMELISED
MERINGUE, SHORTBREAD, RASPBERRY SORBET

NAMELAKA & BLOOD ORANGE

MISO-CARAMEL CHEESECAKE **V**

SOMERSET CHEESE TART, PICKLED WALNUT, GRAPE, RED CHICORY **V**

PETIT FOURS

COFFEE

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

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

Scan here for
allergens &
calories >



THE GALLERY