

SET MENU C

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

SOURDOUGH, WHIPPED BUTTER

STARTER PLATES

DRESSED CRAB, BROWN CRAB MAYONNAISE,
CELERIAC REMOULADE, LAND CRESS

HEREFORD BEEF CARPACCIO, RADISH, ROCKET,
GARLIC CROUTONS, CONFIT GARLIC AIOLI

CHARRED LEEKS, WHIPPED FETA, CUCUMBER & CAPER DRESSING **VG**

HAND-DIVED ROAST SCALLOPS, CURRIED CAULIFLOWER PUREE, PICKLED
CAULIFLOWER, SEA HERBS, GOLDEN RAISINS

MAIN PLATES

BEEF FILLET, TRUFFLE CREAMED POTATOES, CONFIT ROSCOFF ONION,
BUTTERED SPINACH, RED WINE JUS

NORTH ATLANTIC HALIBUT, FENNEL, GRAPES, ALMOND, CHAMPAGNE VELOUTÉ

CHARRED AUBERGINE, IMAM ONIONS, SMOKED PEPPER, WALNUT **VG**

GUINEA FOWL SUPREME, CRISPY SKIN, GEM LETTUCE CAESER,
POTATO & CRÈME FRAICHE

PUDDING PLATES

BURNT SALTED CARAMEL TART, LIME CRÈME FRAICHE **V**

CHOCOLATE MOUSSE, CHOCOLATE & COCO NIB CRUMB,
CORNISH SEA SALT **V**

BUTTERMILK CREAM, MACERATED ENGLISH STRAWBERRIES,
ELDERFLOWER SYRUP **VG0**

LANCASHIRE BOMB CHEESE, ENGLISH FRUIT CAKE, PICKLED WALNUTS **V**

COFFEE & PETIT FOURS

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 | **VG0** vegan option available

Scan here for
allergens &
calories >



THE GALLERY