

PRIX FIXE SAMPLE MENU

Please Note:

This is a Sample Menu. Subject to change.

Our menu is ever evolving, reflecting the seasons and the availability of fresh produce

Two Courses £22
Three Courses & Glass of Wine £29

STARTERS

Wild Mushroom & Celeriac Broth, Butterbeans, Truffle ^{vo} Confit Leeks, Brown Sauce, Pangrattato, Spenwood ^{vo} Barbecued January King Cabbage, Szechuan Butter, Turnips ^{vo}

Guiness Rarebit Potato + 11 v

MAINS

Confit Duck Leg, Puy Lentils, Radicchio, St John Aioli Salt Baked Celeriac, Mushrooms a la Grecque, Peppercorn Sauce ^{vo} Barbecued Octopus, Braised Chickpeas, Olives, Golden Raisins

DESSERT

Cotes Hill Blue, Cheltenham Pudding, Pickled Walnut +3 ^v Coffee Ice Cream, Hazelnuts ^v Tonka Rice Pudding, Poached Rhubarb, Malt ^v

VO: VEGETARIAN, BUT VEGAN OPTION AVAILIBLE I VV: VEGAN I V: VEGETARIAN

Please let us know if you have any allergies or dietary requests. Your bill includes a discretionary 12.5% service charge.