



WINTER CHEF'S CHOICE MENU

2 courses for 35 or 3 courses for 40 per person

W H I L E Y O U W A I T

Sourdough focaccia, harissa & pumpkin seed butter / v / 680 Kcal / 7

Nocellara olives, pickled dulse, preserved lemon / ve / 272 Kcal / 6.5

S T A R T E R S

Brixham monkfish carpaccio, pickled mussels, clementines, samphire, dill / 579 Kcal

Yorkshire venison tartare, pickled celeriac, blackberries, hazelnuts / 502 Kcal

Heritage beetroots, black figs, pomegranate molasses, goats curd, chard / v / 428 Kcal

Grilled kohlrabi, burnt apple, whipped vegan feta, walnuts, dates / ve / 459 Kcal

M A I N S

Turbot, roasted leeks, wild mushrooms, champagne & caviar beurre blanc / 867 Kcal

Roasted cauliflower, capers, raisins, toasted almonds, truffle / ve / 325 Kcal

8oz flat iron, hispi cabbage, cauliflower cheese croquette, bone marrow gravy / 1385 Kcal

Glazed salsify, crispy duck egg, pumpkin seeds, trompettes / v / 504 Kcal

Upgrade your steak to a sirloin / 1280 Kcal / 10 supplement

S I D E S

Triple cooked chips / 527 Kcal / 6.5

Heritage squash, harissa, dukkah / ve / 315 Kcal / 8

Purple sprouting broccoli, clementine butter / v / 376 Kcal / 8

D E S S E R T

Dark chocolate mousse, clementine, buttermilk, honeycomb / v / 554 Kcal

Port poached pear, hazelnut & vanilla cream / ve / 609 Kcal

Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 483 Kcal / 5 supplement

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables are subject to a discretionary service charge of 12.5%

(v) vegetarian (ve) vegan.