

# DINNER MENU

2-courses £65.00

3-courses £80.00

## SNACKS

OUR BREAD  
Hendo's butter

## To Start

BEETROOT  
chewy, pickled, salt baked, glazed,  
Wigmore custard

PARTRIDGE  
roast cauliflower puree &  
yesterday's bread glazed leg

OX TAIL RAVIOLO  
beef consommé, celeriac salad

GIN CURED TROUT  
cucumber, fennel pollen yoghurt

## To Follow

CORNISH COD LOIN  
leeks, mussels, potato chowder

DERBYSHIRE PORK FILLET  
caramelised lardo, pork cheek croquette  
Tokyo turnips & Granny Smiths Apple

MUSHROOM & SQUASH PITHIVIER  
loaded hispi cabbage

SCOTTISH VENISON LOIN  
hen of the woods mushroom,  
red cabbage, hunters pie

## Sides - £5.00

CARROTS  
braised carrots, yoghurt, dukkha

BROCCOLI  
tender-stem broccoli, black garlic puree

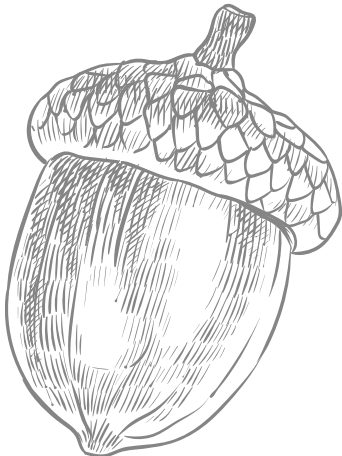
POTATOES  
creamed potatoes, crispy potato crumb

## To Finish

BRAMLEY APPLE SPONGE  
honey caramel, Chantilly cream

CHOCOLATE ORANGE  
70% Peruvian dark marquise,  
chocolate & orange sorbet

BLACKCURRANT SOUFFLE  
liquorice ice cream



**PLEASE MAKE OUR TEAM AWARE OF ANY  
DIETARY REQUIREMENTS OR ALLERGIES**

**PLEASE NOTE A DISCRETIONARY  
12.5% SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK**