

EVENING SET MENU

TO START

Cotswolds Chicken Terrine

Celeriac and truffle remoulade, toasted brioche (420Kcal)

Orkney Island Pan Seared Scallops

Delicia pumpkin, leek (NGCI) (280Kcal)

Wild Mushroom Velouté

Crispy maitake, miso (V) (VE optional) (NGCI) (320Kcal)

MAINS

Aged Aquarello Risotto

Braised radicchio, aged balsamic, parmesan (V) (VE optional) (NGCI) (720Kcal)

28 Day Beef Fillet, Braised Short Rib

Potato gratin, spinach, bone marrow jus (980Kcal)

Pan Seared Line-Caught Cod

Curried cauliflower, pickled raisins, kale (NGCI) (530kcal)

DESSERT

Exotic Fruit Coupelle

Non-alcoholic pina colada foam, caramelised coconut (VE) (NGCI) (93kcal)

Warm Tainori Mousse

Vanilla ice cream, rum soaked sponge (V) (NGCI) (179kcal)

Mont Blanc

Orange marmalade, chestnut mousse and cream (V) (229kcal)

2 COURSES £40

3 COURSES £50

VE: VEGAN NGCI: NON GLUTEN CONTAINING INGREDIENT V: VEGETARIAN