

Seasonal feasting menu

£80 per person

ON ARRIVAL

Bread and whipped butter (v)

Hot bean devilled eggs (v)

Jalapeño popper gilda / +4 ea

STARTERS served to share

Roast Delica pumpkin with sesame mole, salsa macha and ricotta salata (v)

Radicchio, chicories and citrus salad (v)

MAINS; please choose one main to be served for the whole table

40 day aged rib eye with three pepper butter (gf)

or Roast turbot with oregano, brown butter and pink pepper (gf)

SIDES; please choose two sides to be served for the whole table

French fries (vg)

Flourish Farm salad (vg)

Mustardy greens (v)

Smoked potatoes (v)

SWEET; served for the table

Smoked chocolate torte (v)

Sorbet (vg)

Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability. A discretionary service charge of 15% will be added to your final bill.



We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.