

**Two-Courses 32 | Three-Courses 35**

Smoked beef tartare, pickled shallots, aged parmesan

Burrata, blood orange, basil and pistachio

Baked golden beetroot, feta, golden raisins and chardonnay dressing pb

Roast chicken breast, white asparagus, sherry vinegar sauce

Roasted cauliflower, romesco sauce, hazelnuts pb

Cod, smoked fish sauce, trout roe, peas and broad beans

Cardamon panna cotta, Yorkshire rhubarb, macadamia nuts

Rum & spice glazed pineapple, coconut yoghurt sorbet pb

Dark chocolate mousse, Seville orange curd v



**v** Vegetarian | **pb** plant based | **gf** Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager