



SET MENU

2 courses 25 / 3 courses 30

Jerusalem artichoke soup ^v
hazelnut, chive oil

Cured salmon
dill emulsion, savoury granola

Roast beef salad
truffle mayonnaise, watercress

Creamy tomato risotto ^v
gremolata

Monkfish and mussel hotchpotch
potato, fennel

Roasted goose
braised red cabbage, red wine jus

Sticky toffee pudding^v
bourbon ice cream

Chocolate covered baked
cheesecake^v

Baron Bigod^v
fig chutney, walnut bread

SUGGESTED WINE PAIRING (125ml) - 8

Sauvignon Blanc, No.1 Dourthe
Bordeaux, France

Pinot Nero, Reguta
Friuli-Venezia-Giulia, Italy

All prices inclusive of VAT.
A discretionary service charge of 15% will be added to your bill.
If you have any allergies or intolerances please ask a member of
staff for further information.

