

WINTER DINING MENU

35 per person with a Winter Cosmopolitan Cocktail

STARTERS

Celeriac soup, mixed seeds (V)

Beetroot cured salmon, horseradish potato, Nasturtium

Caramelised pear and halloumi, ginger hot honey (V)

MAINS

Braised turnip, curly kale, cauliflower purée (VE)

Chalk stream trout, fennel, shellfish sauce

Corn-fed chicken, winter vegetables, colcannon

DESSERTS

Baked lemon meringue cheesecake (V)

Pistachio tiramisu (V)

Sticky toffee pudding, milk ice-cream (V)

SIDES

Crispy Brussels sprouts, balsamic dressing (V) 6

Charred sweet potato, rosemary salt (VE) 6

Honey roasted chantenay carrots (V) 6

Chips (VE) 6

Mixed leaves, lavender and honey dressing (VE) 6