

Class Of 26 Menu

3 COURSES 46.00

Champagne Castelnau Reserve Brut Glass 15.00 Bottle 68.00

Champagne Castelnau Rosé Brut Glass 16.00 Bottle 74.00

Starters

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce

Salt Baked Beetroot Ⓥ

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

Truffle & Leek Croquettes Ⓥ

Truffle aioli, matured Italian cheese & chives

Spicy Yellowfin Tuna Tartare

Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise
(£3.00 Supplement)

Tempura King Prawns

Chilli jam & lime
(£2.00 Supplement)

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Yellowfin Tuna Sashimi

Wasabi, pickled ginger & soy
(£3.00 Supplement)

Roasted King Scallops

Miso butter, sake, shiso & toasted breadcrumbs
(£4.00 Supplement)

Mains

Dry-Aged Rump Steak 275g

Angus | Cotswolds & West Country British Isles

Miso Aubergine Ⓥⓖ

Pickled shiitake mushrooms, ginger, chilli & sesame, Sriracha sauce, sticky rice

Grilled Wild Red Prawns

Wild Red Prawns, spicy Romesco sauce, lime & micro coriander

Fillet Steak 225g

Heritage Breeds | West Country & County Amagh | British Isles
(£4.00 Supplement)

Crispy Duck Salad

Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & Asian dressing

Wild Scottish Venison

Crispy confit potatoes, caramelised celeriac purée & juniper jus
(£2.00 Supplement)

Piri Piri Chicken

Grilled marinated half chicken, piri piri sauce & coriander

Baked Sea Bass

Chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice

Additional Sides

Beef Dripping Chips 6.50 | Maple Glazed Carrots Ⓥⓖ 6.00 | Tenderstem Broccoli, Chilli and Garlic 6.00
Super Greens Salad Ⓥⓖ 6.00 | Mac & Cheese 6.50 | Minted New Potatoes Ⓥ 6.00
Green Beans & Pistachio Butter 6.00 | Fries Ⓥ 6.00 Add truffle & Parmesan 1.75

Steak Sauce

Green Peppercorn, Béarnaise, Chimichurri
4.00

Desserts

Sticky Toffee Pudding Ⓥ

Candied pecans, vanilla ice cream

Passion Fruit Crème Brûlée Ⓥ

Passion fruit & vanilla set custard, with a crisp caramel top

Cheshire Farm Ice Cream Ⓥ

Your choice of 3 scoops served with a milk chocolate wafer

Lemon Posset Ⓥ

Set citrus cream, fresh raspberry, raspberry couli, honeycomb & mint

Warm Chocolate Fondant Ⓥ

Vanilla ice cream, shortbread crumb

A Selection of Artisan British Cheese

Époisses, Kidderton Ash Ⓥ, Tunworth, Lincolnshire Poacher & Blue Monday Ⓥ
Served with sourdough crackers, red grapes, apple & quince jelly
(£4.50 Supplement)

Ⓥ Vegetarian Ⓥⓖ Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

SET AW25

Allergens
& Calories

Scan this code.



