



## SET MENU £39

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**Bread and butter** *314 kcal* £5.00

### SIDES

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**Escarole & pear salad, Roquefort (v)** *352 kcal* £7.00

**Pommes frites (vg)** *672 kcal* £7.00

**Baby minted new potatoes (v)** *254 kcal* £7.00

**French beans, caramelised shallot butter (v/vg)** *148 kcal* £7.50

**Buttered leek, Hispi cabbage** *217 kcal* £7.50

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**



## STARTERS

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Wild mushroom & winter truffle tartelette, black truffle cream (v) *310 kcal*

Line caught cod cassoulet, pancetta, bacon crisp, Nduja butter *612 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

## MAINS

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Corn-fed roasted chicken supreme, confit leg croquette, sweetcorn velouté, curried corn  
*1095 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek  
*722 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle,  
cep jus (vg) *770 kcal*

40-day dry aged Angus rib eye 300g (£25 supplement) *1481 kcal*

## DESSERTS

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Spiced caramel & vanilla crème brûlée, apple compote (v) *706 kcal*

Pistachio & raspberry marquise, pistachio mousse, whipped ganache,  
raspberry & yoghurt ice cream *598 kcal*

Gingerbread & pineapple verrine, pine nut crumble, gingerbead mousse,  
roasted pineapple ice cream *697 kcal*

Homemade ice cream & sorbets – selection of the day (v) *360 kcal per scoop*

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