



## PRIX FIXE MENU

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THREE COURSES £39.00

### DINNER

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Monday – Thursday 6pm – 9pm

Available for up to 6 guests

“Invisible Soup – A donation to Friends of the Elderly’s Winter Appeal” £1.00

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

Wild flower honey glazed heritage carrots *660 kcal* £7.00

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

Wilted spring greens, marjoram (v/vg) *176 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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Chilled asparagus velouté, white asparagus, slow cooked Clarence court egg, lemon oil (v/vg)

*356 kcal*

Line caught cod cassoulet, pancetta, chicken skin 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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Roasted old spot belly of pork, honey & red wine glazed pork cheek, carrot & orange puree *883 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, clam & mussel chowder, braised leek *593 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep jus (vg) *661 kcal*

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

## DESSERTS

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Yorkshire forced Rhubarb & custard creme brûlée, vanilla poached rhubarb compote *706 kcal*

Caramelia milk chocolate & pecan marquise, pecan praline ganache, maple bourbon ice cream *598 kcal*

Chocolate & mango truffle mousse torte, mango cremeux, caramelised mango ice cream (vg) *496 kcal*

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