P O R

LUNCH

A MAIN COURSE	£45
TWO COURSES	£55
THREE COURSES	£65

SNACKS
[£15 per guest]

Cantabrian anchovy and devilled egg yolk crisp

Lobster, lettuce and lemon tartlet

Truffled chicken croquette

FIRST COURSE

Stuffed globe artichoke and chestnut velouté, cranberry

Cornish tuna, sesame toast, dashi

Shellfish bouillabaisse

Raviolo of braised lamb ragu, salsify and red wine

Yorkshire partridge with parmesan gnocchi, grapes and foie gras

MAIN COURSE

Tagliatelle of Delica pumpkin, sea vegetables, sage and macadamia

Butter poached pollock with winter ratatouille and Champagne sauce

Sika venison, roasted celeriac and quince with a braised shoulder pie

D T

Duck pithivier with Jerusalem artichoke and pear

Sirloin of beef, caramel shortrib, onion, kalletes and a brown ale sauce

SIDES
[£10 each]

Boulangère potatoes

Winter leaves, clementine and hazelnut

CHEESE
[£20]

A selection of British and Irish cheeses with accompaniments

DESSERTS

Quince and honey sponge, smoked scotch custard

Lemon and bergamot posset, fig sorbet and blackberry shortbread

Dark chocolate soufflé, orange and cointreau

If you have any allergies please ask a member of the team for more information.
Please be aware cheeses may be unpasteurised.
A discretionary 15% service charge will be added to the bill.

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