









## Three courses £30.00

Includes either a Tanqueray Tonic or Cîroc vodka tonic

A discretionary 12.5% service charge will be added to the bill All prices are inclusive of VAT @ 20% Please ask your server if you need further clarification for any allergies

**Starters** 

Roasted cauliflower soup, caper cream (V)

Terrine of ham hock, celeriac remoulade, baby leaves.

Warm tart of Iberico tomatoes, goat cheese, basil dressing

Smoked salmon, crème fraiche, raw fennel, lemon oil.

## Main course

Braised beef parmentier, buttered kale

Slow cooked pork belly, January king cabbage, celeriac puree, figs.

Roasted Cornish cod, spiced haricot bean, sprouting tops.

Fricasse of butternut squash, crones and potato gnocchi.

## **Desserts**

Warm caramalised Braeburn apple sable, vanilla bean ice cream

Crème brulee

Seville orange soufflé

Lemon tart, poached rhubarb