

An Autumn Feast



Celebrate the flavours of the season with our Autumn Feast. Indulge in a thoughtfully crafted menu featuring the rich and comforting tastes of locally-sourced ingredients. Whether it's a cozy gathering with loved ones or a evening out to savor the best of autumn, join us for a feast that embodies the warmth and beauty of this harvest season

1.

Sage Emmer

Caramelised Red Onion Butter, Flavoured Oils

2.

Butterflied Mackerel

Greengage chutney, pickled Shineji mushrooms, Red ruby beetroot

3.

Whole Brill Port au Feu

Anchovy Hollandaise

4.

Short Rib & Bone Marrow Cottage Pie

Beef Dripping Oysters, Buttered Kale

5.

Bramley Apple & Sloe Berry Crumble

Vanilla & Bayleaf Custard

Sides

Glazed Carrots

Purple Sprouting Broccoli

Winter Leaf Salad

Bowl of Fries

*"THERE IS NO JOY IN POSSESSION
WITHOUT SHARING" - ERASMUS*



Add Ons



Tipples

Masi, Costasera Amarone della Valpolicella Classico Italy
Chocolate-Plum-Leather B 86.00

*Julienas Château des Captinas France Strawberry-Mushroom-
Cranberry B 54.00*

Veuve Clicquot Brut Yellow Label Champagne/ France B 89.00

Ferreira Old Tawny / B 44.00

Boards

Cheese Board £7pp

Charcuterie £12pp

