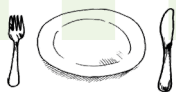


MENU

SEPTEMBER



WELCOME DRINK

BREAD COURSE

Sun-dried tomato focaccia with basil butter

STARTER

Pan-fried breast of partridge with beetroot purée, kale crisps and red vein sorrel

VEGETARIAN STARTER

Goat's cheese and honey beignets served with beetroot purée and pickled candied beetroot

MAIN COURSE

Roasted rump of lamb with fondant potato, buttered chard, carrot purée and a rosemary and red wine jus

VEGETARIAN MAIN

Celeriac steak with crispy kale, charred leek purée and tarragon oil

DESSERT

White chocolate, raspberry and matcha cheesecake with lemon and vodka sorbet

