

AUTUMN EVENTS DINNER MENU

SEPTEMBER OCTOBER & NOVEMBER 2020



STARTERS

vitello, smoked cod roe, pickled celery, artichoke
dry cured Italian ham, black fig
salmon gravadlax, pickled celery, caper berries
mushroom tart, aged parmesan, tarragon
roasted celeriac, pickled pear, bitter dandelion, celery (v)
organic beetroot, bitter leaves, orange & hazelnut (vg)



MAINS

chicken schnitzel, parmesan, bitter leaves
Creedy Carver duck, black cabbage, turnip, pickled apple
gilthead bream, braised fennel, purple olive dressing
sea bass, autumn squash, trompettes & chanterelles
mushroom risotto (v)
roasted cauliflower, apple caramel, chilli & capers (vg)



DESSERTS

tiramisu
hot chocolate mousse, crème fraiche sorbet
poached pear, whipped ricotta, pistachio
lemon posset, salted oats
pavlova, blackberries, lemon (vg)
English & Italian artisan cheese selection (£10 supplement)

£55.00 per person

All prices are inclusive of VAT

A pre-order is required no less than 10 working days before your event date

A discretionary 12.5% service charge will be added to your bill

For more information on allergens, please speak to your server

Please inform one of the team if you have any dietary requirements