

DINNER BILL OF FARE

Three courses £85.00, two courses £66.00

Celeriac Velouté

Yellison, yuzu apple, brioche
(G, D, CE, SD, E, V)

Crab Tortellini

som tam, green curry, prawn toast
(G, D, E, F, C, M, CE)

Halibut

lobster, wakame, dill
(G, D, F, SD, C, M, CE)

Guinea Fowl Terrine

blackberry and apple jam, parsnip, brioche
(G, D, E, CE, SD)



Black Truffle Macaroni

Roots and shoots, truffle cheddar Mornay
(G, D, E, SD, CE, V)

Skrei Cod

herb gnocchi, brown butter, leek, chive
(G, D, E, F, SD, CE)

Yorkshire Chicken

shiitake, dumpling, soy, ginger
(G, D, E, SD, CE, S)

Aged Beef 'Au Poivre'

potato, black garlic, onion
(G, D, SD, CE)

***vegetables are carefully chosen to accompany each main course;
additional vegetables are available upon request***



Kir Royal Sorbet

cassis granita (supplement £7.00)
(V)



ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.