

## EVENING SET MENU

### TO START

#### Cotswolds Chicken Terrine

Celeriac and truffle remoulade, toasted brioche (420Kcal)

#### Orkney Island Pan Seared Scallops

Delica pumpkin, leek (NGCI) (280Kcal)

#### Wild Mushroom Velouté

Crispy maitake, miso (V) (VE optional) (NGCI) (320Kcal)

### MAINS

#### Loire Valley White Asparagus Risotto

charred turnip tops ,aged parmesan (V) (VE optional) (NGCI) (620Kcal)

#### 28 Day Beef Fillet, Braised Short Rib

Potato gratin, spinach, bone marrow jus (980Kcal)

#### Pan Seared Line-Caught Cod

Curried cauliflower, pickled raisins, kale (NGCI) (530kcal)

### DESSERT

#### Exotic Fruit Coupelle

Non-alcoholic pina colada foam, caramelised coconut (VE) (NGCI) (93kcal)

#### Warm Tainori Mousse

Vanilla ice cream, rum soaked sponge (V) (NGCI) (179kcal)

#### Mont Blanc

Orange marmalade, chestnut mousse and cream (V) (229kcal)

**2 COURSES £40**

**3 COURSES £50**

**VE: VEGAN NGCI: NON GLUTEN CONTAINING INGREDIENT V: VEGETARIAN**