

Starters

Pressed terrine of smoked ham hock and guinea fowl, celeriac, mustard seed
Parsnip and chestnut soup, Cheddar cheese ravioli, trompette mushrooms (v)
Cornish mackerel, pickled mussels, escabeche vegetables, mussel aioli

Mains

Shoulder of salt marsh lamb, braised turnip, green olive and seaweed
Cep risotto, Brightwell Ash, puffed rice, almond (v)
Roast cod, seared cuttlefish, smoked cod's roe

Desserts

Berry tart, natural yogurt ice cream
Caramel and vanilla cheesecake, hazelnut praline ice cream
Warm chocolate mousse, milk ice cream, tonka bean madeleines (v)
Selection of British cheeses (£8 supplement)

Selection of tea and coffee £7

Three courses with a glass of Champagne and live entertainment
£86 per person

Wine pairing £43 supplement per person for three courses.

v - vegetarian

*Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*

OETKER COLLECTION

Masterpiece Hotels

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

Thank you for your support.