

Live Nights Menu

Starters

Pressed terrine of truffled corn fed chicken, chanterelle aioli, Cheddar brioche
Sweet garlic risotto, broad beans, peas, girolles, fresh almond, herb dressing (v)
Cured Scottish salmon, crème fraîche, marinated salmon roe, vichyssoise

Mains

Suffolk pork belly, pig's cheek, organic spelt, cauliflower purée
Braised cauliflower mushroom, black garlic, light potato pillows, girolle velouté (v)
Sea trout, ricotta gnocchi, courgette and basil, green tomato butter sauce

Desserts

Strawberry and lime tart, vanilla ice cream
Pink grapefruit, Gianduja cheesecake, Champagne rosé sorbet
Rich Manjari chocolate cake, orange, brandy ice cream
Selection of British cheeses (£12 supplement)

Selection of tea and coffee £8

We are proud to work with a B Corp certified coffee supplier and our teas are ethically sourced and fairly traded.

Three courses with a glass of Champagne and live entertainment £86 per person.
Wine pairing £43 supplement per person for three courses.

*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.

