3 COURSE SEATED DINNER £70PP

For groups above 12, please select 1-1-1

STARTERS

Pickled Beetroots (V)
Whipped feta, figs, walnuts, seeds & Vincotto

Kinglas Smoked Salmon
Gribiche sauce, compressed cucumber & radish

Lamb Kofta Skewer
Tahini, green chilli & pickled mushrooms

MAINS

Charred Leeks & Artichokes (VG)
Romesco sauce

Sea Bream
Piquillo pepper cream, wilted spinach & black olive tapenade

Corn-Fed Roasted Chicken Supreme
Mash potato, mustard & wild mushroom sauce

Lake District Farmers Beef Rump
Mash potato, mustard and wild mushroom sauce

DESSERTS

Tiramisù (V)

Mont-Blanc (V)

Affogato (V)
Fior di latte ice cream & espresso

(V) (VG) V - Vegetarian | VG - Vegan

Scan the QR code to view allergen and calorie information.

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you have any allergies or food intolerances, please inform your server.