



## P R E – T H E A T R E S E T M E N U

Monday – Sunday 5pm to 6pm

Two courses 32.50 including a glass of bubbles

Three courses 39.50 including a glass of bubbles

Sommelier Selected Carafe of Wine (50cl) 25

### S T A R T E R S

Sutton Hoo Chicken 'Parfait', apple & pear chutney, toasted brioche

Ragu of Herefordshire beef with nduja, fresh hand-cut macaroni, salsa verde

Classic onion soup, Montgomery cheese & truffle soufflé (supp 8)

Sea bream crudo, blood orange, Italian leaf salad

### M A I N C O U R S E S

Tamworth pork lacquered with Moroccan lemon & honey, winter leaf salad, mustard sauce

Slow cooked shoulder of Denbighshire lamb, purple sprouting broccoli, gremolata (supp 8)

Roast fillet of cod, braised Sicilian fennel, crushed broccoli, lemon confit

Grilled cauliflower, cime di rapa, almond & garlic sauce (v)

### S I D E S

Truffle mashed potato / Salad of Winter young leaves, French dressing /

Cavolo nero, fennel & garlic/ Carrot, honey & mustard

From 7.50

### D E S S E R T S

Apple crumble tart, English custard cream

Chocolate & pecan délice

Selection of British & European artisan cheeses

(3 pieces £10 or 5 pieces £14 supplement)

*Unlimited Miscela Evoluzione 100% Arabica coffee  
served with a selection of homemade petit fours at 7.40 per person*

*Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*