

PRIVATE DINING ROOM SET MENU

75 per person

ADD ON

SOURDOUGH MALTED BREAD & MARMITE BUTTER (285 Kcal) 4.5
GRILLED DOMAT OLIVES (ve) (114 Kcal) 5
COLCHESTER PYEFLEET OYSTERS (178 Kcal) 4 EACH

TO START

SEASONAL CRUDITÉS (ve) (285 Kcal)
Red lentil hummus, chilli, pomegranate molasses

CORNISH ASPARAGUS (269 Kcal)
Warm lemon Hollandaise, hazelnut dressing

*AGED SCOTTISH BEEF TARTARE (259 Kcal)
Smoked bone marrow sourdough, softened garlic,
cured egg yolk

TO FOLLOW

BBQ HARISSA CAULIFLOWER (ve) (705 Kcal)
Red puy lentil curry, black garlic & date purée,
spiced butter dressing - *Zero Waste* -

LINE-CAUGHT CORNISH COD (299 Kcal)
Onion and squash puree, Morecambe Bay shrimps,
fennel, vadouvan beurre blanc

BAVETTE 8OZ (640 Kcal)
(£10 supplement)

KOFFMAN'S FRIES (425 Kcal)
BÈARNAISE (394 Kcal) | PEPPERCORN (205 Kcal)

TO FINISH

OLD ENGLISH TRIFLE (vg) (691 Kcal)
Lime infused strawberry compote, sherry - soaked sponge,
vanilla bean Chantilly

CHOCOLATE TART (vg) (754 Kcal)
Blood orange compote, Maldon sea salt, vanilla ice cream

SORBET SELECTION (ve) (245 Kcal)