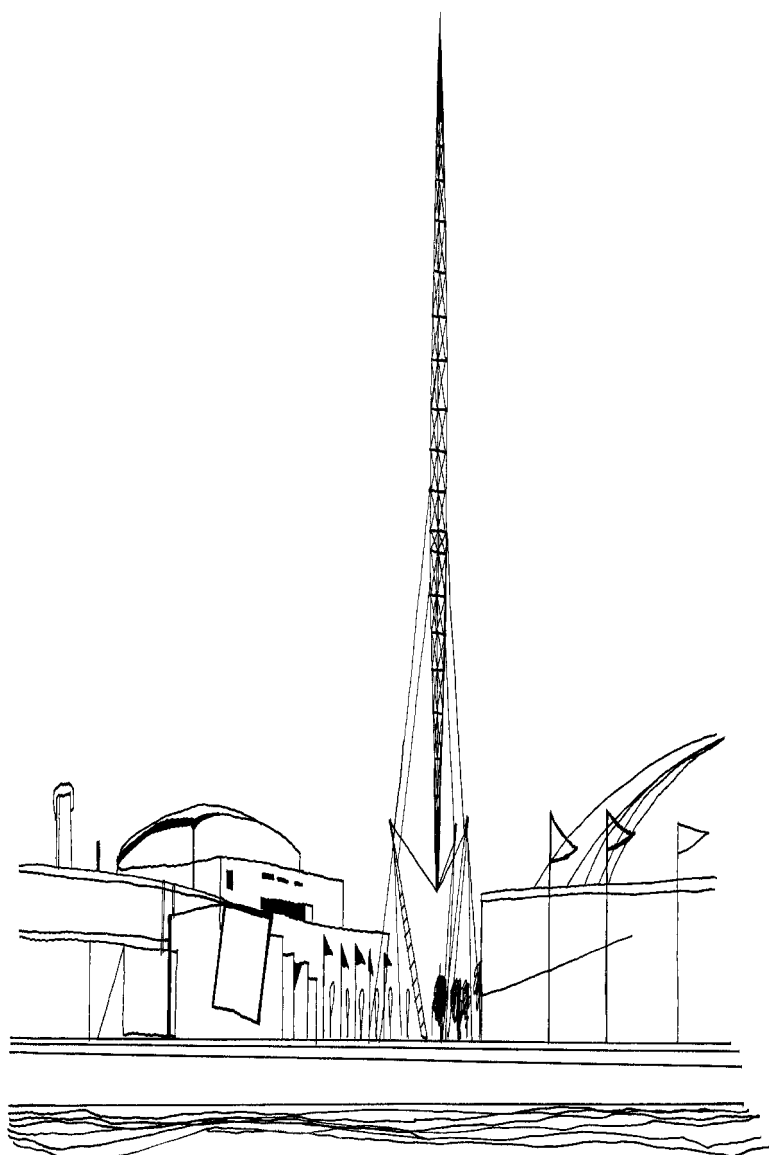


# GRILL SET MENU



Available Monday to Sunday  
17.00 to 18.30  
21.30 to 22.30  
Maximum of 6 guests

## STARTERS

### Salmon

Blackcurrant & vodka salmon gravlax, fennel, apple

### Duck

Duck rillettes, celeriac remoulade, grilled sourdough

### Celeriac

Celeriac velouté, garlic croutons

### Vegetables

Autumn beetroot & heritage carrot, goat's curd, dandelion, mustard & honey

## MAINS

### Cod

Roast cod, grilled baby leeks, coco beans, vermouth velouté

### Chicken

Roasted free range chicken breast, kale, kohlrabi, carrot, tarragon sauce

### Game

Short crust game pie, pomme purée, savoy cabbage

### Artichoke

Jerusalem & baby artichoke, charred shallots, pearl barley, madeira & truffle vegetable jus

## SIDES 4.50 each

Hand cut chips

Minted new potatoes

Mash potatoes

Crisp green leaf salad

Braised red cabbage

Mixed Skylon salad

Buttered curly kale & caramelised pecan nuts

## DESSERTS

### Lavender

Lavender panna cotta, olive oil shortbread, anglaise cream

### Chocolate

Chocolate & pecan brownie, chocolate crèmeux, salted caramel ice cream

### Fig

White chocolate mousse, poached figs, lime, Brandy snap

### Ice cream

A selection of ice creams & sorbets

**Two courses 20.00**

**Three courses 25.00**

**All prices are inclusive of VAT.**

A discretionary service charge of 12.5% will be added to your bill.  
If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering.