



On Arrival

A Glass of R de Ruinart
Champagne

Or

Honey Bee Cocktail
SirDavis, Lemon Juice, Honey Syrup

Starters

Agnolotti (V)

Wild Mushrooms, Ricotta

Mammole Artichoke (VE) (GFA)

Cannellini Beans, Courgette Scapece, Mint

Mains

Hereford Beef Fillet

British Asparagus, Foraged Wild Garlic

Roasted Maitake Mushroom (VE) (GFA)

Black Garlic, Braised Peas, Tropea Onion

Desserts

70% Dark Chocolate Mousse, Pistachio Praline, Salted Cream (V) (GF)

Brown Butter Cake, Orange Curd, Poached Rhubarb, Crème Fraîche (V)

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Digestif

SirDavis Honey Bee Cocktail or a neat serve of SirDavis

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White ~
Minuty Prestige Blanc 2024

Red ~
Minuty Rouge et Or 2024

A £20 donation from every ticket will support Breathe Arts Health Research, changing the lives of young people through its pioneering magic therapy programme.

Ruinart MINUTY SIRDAVIS
AMERICAN WHISKY

(V) Suitable For Vegetarians, (VE) Suitable for Vegans, (GF) Gluten Free, (GFA) Gluten Free Alternative Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.