



GRAZING

By Mark Greenaway

3-COURSES | £45 PER PERSON

STARTERS

HOME-CURED SALMON

Beetroot | Brioche

DUCK TERRINE

Smoked Cheddar Doughnut | Mulled Wine Pickle Shallots

PEPPER VELOUTE

Onion Baji | Curry Oil

MAINS

MARK'S SUNDAY ROAST

Roast Lamb | Seasonal Vegetables

COD KIEV

Crab Emulsion | Katsu

POTATO TERRINE

Truffle Mash Espuma

DESSERTS

EASTER EGG

Chocolate | Cream | Coffee

APPLE CHOUX BUN

Dulce de Leche | Smoked Almond

SELECTION OF 3 CHEESES

Crackers | Oatcakes | Frozen Grapes

ALLERGY ADVICE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of our management team.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate. For any guests with special request or allergies, please ask our team for additional information.