



P R E – T H E A T R E S E T M E N U

Monday – Sunday 5pm to 6pm

2 courses 32.50 including a glass of bubbles

3 courses 39.50 including a glass of bubbles

Sommelier Selected Carafe of Wine (50cl) 25

S T A R T E R S

Spiced Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (v)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Ruby Beetroot Salad, Blue Cheese, Salted Walnuts, Reduced Balsamic (v)

Orkney Scallop, Roasted Cauliflower, Caper, Raisin, Coconut & Lemongrass (Supplement 6)

M A I N C O U R S E S

Roast Loin of Blythburgh Pork, Grilled Lacquered Hispi Cabbage, Mustard Sauce

Risotto of Winter Violino Pumpkin, Mascarpone, Pecorino, Toasted Seed Oil (v)

Roast Cod, Warm Salad of Monks Beard & Sea Herbs, Trout Caviar Velouté

Slow Cooked Ox Cheek, Lancashire Parsnips, Winter Italian Leaves (Supplement 7)

S I D E S

Truffle Mashed Potato / Mixed Leaves, French Dressing /

French Beans & Crispy Shallots / Carrot, Honey & Mustard

From 7.50

D E S S E R T S

Pear & Almond Tart, Scented with Bergamot

Classic Paris-Brest with Pecan

Selection of British & European Artisan Cheeses

(3 piece £8 or 5 piece £12 supplement)

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.*