

NO. **5**

A LITTLE SOMETHING.



CHEF'S TREAT

*Dreaming of more?
Well so is our chef by creating
this mystery treat for you.
Immerse yourself in this
delightful treat, as an added
bonus before dessert.*

NO. **6**

SWEET TREATS.

*You didn't think we'd leave
it there did you? Nothing is
complete without a taste of the
sweeter things in life. Indulge
as all your dessert desires
manifest on the tip of your
tongue, as you wander along a
rich and creamy journey with
our sweet sensations.*

DESSERT

RHUBARB & CUSTARD BAKED ALASKA

Served with gingerbread crumbs

— or —

CHOCOLATE & HAZELNUT TIFFIN v

Chocolate soil & vanilla ice cream (GF)

Vegan desserts are available
Please ask a member of staff for details

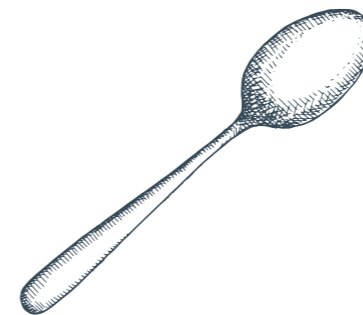


NO. **7**

THE ENCORE.

PETIT FOURS

*Endings aren't always sad,
sometimes they are delicious
and bite-sized.*



*We hope you have enjoyed
being transported through a
magical food journey with us.
We've loved having you with
us along the way!*

All dishes are prepared in a kitchen where all 14 allergens are present.
We can adapt dishes to suit allergies, however cannot guarantee traces
of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan
(VE) diet. Some dishes can also be adapted to suit a gluten free diet (GF).
Please ask a staff member for details.

LARDER

— KITCHEN TABLE EXPERIENCE

NO. **1**

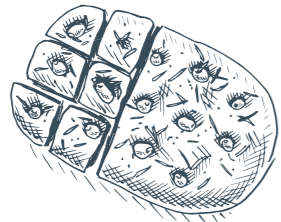
KICKING THINGS OFF.

SNACKS

First let us tickle your taste buds with our fresh and delicious snacks. Let's take you on a magical food journey. It's so good, you won't be turning back.

FRESHLY BAKED BREAD

Flavoured butter (V) / Oil (VE)



£75 PP

Enjoy a glass of fizz upon arrival

Our Kitchen Table Experience gives you exclusive, front row seats of our kitchen in all its glory. Let us transport you through a world of flavours and put your taste buds centre stage.

NO. **2**

START YOUR JOURNEY.

The first bite is always the best and what a first bite this will be!



STARTER

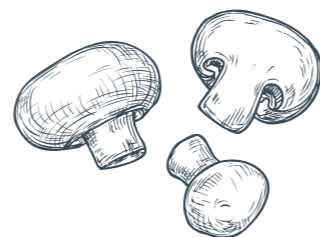
BEEF CHEEK CROQUETTE

Coriander, sour cream, pickled red chilli, shallot & red wine vinaigrette (GF)

or

SUN-DRIED TOMATO & BASIL ARANCINI v

Mushroom ketchup, parmesan & rocket (GF)



NO. **3**

WHAT'S NEXT?

TO FOLLOW

PRAWN TOAST

Avocado & lime purée, chilli, honey & sesame dressing

or

TOFU TOAST vE

Avocado & lime purée, chilli, soy & sesame dressing



There's so much more to this experience and for this one we're taking your taste buds on a trip to China. Lap up the taste of our prawn toast or can we tempt you with our tasty meat-free tofu toast?

NO. **4**

THE MAIN EVENT.

LAMB RUMP

Peas à la française, thyme & rosemary parmentier potatoes, jus (GF)

or

PAN-ROASTED HAKE

Curried mussel broth, potatoes, crispy onions, samphire, confit tomato & coriander (GF)

or

CURRIED CRISPY AUBERGINE v

Lentil dhal, lime pickled red onion, tomato & minted yoghurt

or

7OZ FILLET STEAK (SUPPLEMENT £6)

Crispy mushroom, hung sour cream, rocket, salt & pepper fries
(Please ask for a choice of sauces)



Its not over yet... turn the page for more delicious experiences →