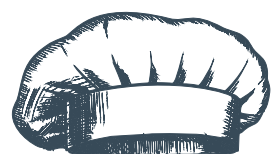


NO. 5

A LITTLE SOMETHING.



CHEFS TREAT

*Dreaming of more?
Our chef has created a
mouthwatering mystery
just 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

CHOCOLATE FONDANT ^v

Gooey chocolate centre, salted caramel
ice cream, honeycomb

— or —

POACHED TOFFEE APPLE ^v

Blackberry mousse, walnut crumble

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

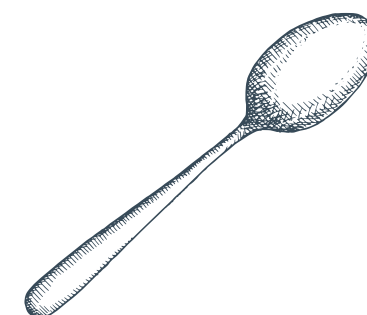


NO. 7

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 (GF) diet.
Please ask a staff member for details.

LARDER

— KITCHEN TABLE EXPERIENCE

NO. **1**

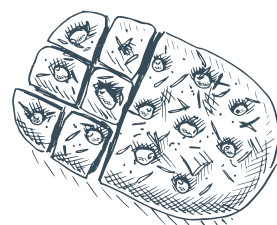
KICKING THINGS OFF.

SNACKS

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

FRESHLY BAKED BREAD

Flavoured butter (v) / Oil (VE)



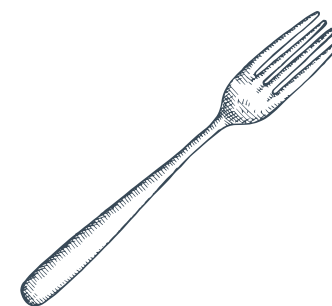
£75 PP

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

SMOKED HADDOCK

Jerusalem artichoke risotto, salsa verde, artichoke crisp, roast hazelnut

or

SMOKED CHEESE BEIGNETS v

Butternut squash purée, garlic crisp, pickled Shimeji, spring onion (GF)



NO. **3**

WHAT'S NEXT?

TO FOLLOW

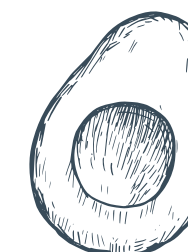
CHICKEN THIGH TACO

Glazed crispy chicken thigh, fresh avocado, tomato salsa, coriander sour cream, smoked cheese

or

HALLOUMI TACO v

Blackened Cajun spiced halloumi, fresh avocado, tomato salsa, coriander sour cream, smoked cheese



There's so much more to this experience and for this one we're taking your taste buds on a trip to Mexico, with our tasty tacos.

NO. **4**

THE MAIN EVENT.

HOGGET RUMP

Potato gratin, crushed root vegetables, mint purée, rosemary jus

or

LEMON SOLE

Brown crab emulsion, potato Dauphine, caramelised cauliflower, pickled Romanesco

or

BLACK LENTIL DAHL vE

Paneer Pakora, curried cauliflower, pickles

or

'SURF & TURF' (SUPPLEMENT £6)

Fillet steak, King prawns, calamari, chive croquette, herb crust tomato, cowboy butter



It's not over yet... turn the page for more delicious experiences →