



BAR & BRASSERIE

WINTER SET MENU

THREE COURSES

WITH A WINTER COSMOPOLITAN 35

CHERMOULA SPICED ROOT VEGETABLE SALAD (V)
feta and tahini yoghurt, smoked almond

GRILLED SARDINES
romesco, roasted tomato, fennel salad

BRAISED GAME AND OXTAIL RAGU
arancini, mustard aioli, horseradish

PORCINI RAVIOLI (V)
spinach and shallot cream, pesto, truffle pecorino

BEER BATTERED COD
toasted fregola, mussel bisque, chive aioli

GREMOLATA MARINATED PORK RIBEYE
blue cheese and mushroom Welsh rarebit, green peppercorn sauce

APPLE AND RHUBARB (V)
oat crumble, vanilla ice cream

COCONUT AND LIME PAVLOVA (V)
coconut snow, charred pineapple

LEMON POPPY SEED CAKE (VE)
lemon curd, clotted cream

ADDITIONAL SIDES

FRIES (VE) 7
rosemary salt

DUCK FAT NEW POTATOES 8
Dorset sea salt

CRAB MAC 'N' CHEESE 12

GREEN SALAD (V) 8
herb dressing

GREEN BEANS (VE) 8
garlic, almond, shallot

CHANTENAY CARROTS (V) 8
orange, star anis

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill. To view our ALLERGEN menu please scan the QR code.

