



## Sample Lounge Menu

Noccellara Olives (Vgn) 3.5

Sourdough Bread 4.5

Whipped Smoked Cod Roe 4.5

Butternut Squash Soup, Colston Bassett scone, walnut pesto (v) 14

Garden Beetroot Tart, White Lake goats cheese, wild herb salad (v) 15

Scottish Smoked Salmon herb crème fraiche 16

Salt Pig Cured Meats pickles 15

Grilled Cornish Market Fish confit potato, leek, smoked pike roe 25

Braised Herefordshire Beef kohlrabi, wild mushroom, red wine sauce 25.5

Somerset Pork Sausage creamed potato, caramelised onion 22

Salt Baked Celeriac (Vgn) Autumn wild mushroom, hazelnut, truffle cream 20

Couler de Guanaja 80 % Chocolate Cremeaux, Morello cherry & pistachio (vegan) 9.5

Medjool Date Pudding muscavado, clotted cream 9

Ice Cream Sandwich raspberry & white chocolate 9

Selection of English Cheese 14.5

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.