

3 – Course Special Menu

£60 for three courses

We kindly ask that your whole party dine from the same menu

Starters

Salt-baked beetroot, puffed wheat & buttermilk

Chicken liver parfait, medlar, capers, pecan

Cured halibut, olive oil, preserved lemon & mustard leaf

Mains

Poached chicken, morel sauce, Freyja Garden vegetables

Cod fillet, Shetland mussels, dill & celeriac

Celeriac gnocchi, Comté sauce, globe artichoke, almonds

North Acomb farm sirloin, potato pureé, caramelised onion & lettuce with anchovy dressing (£25 supplement)

Desserts

Choux, berry ice cream, raspberries & hazelnuts

Horseradish sorbet, warm apple caramel, spelt crumb

Farmhouse cheeses, medlar, Vin jaune jelly & lavosh (£9 supplement)

Fika Box

Please advise a member of the team if you have any allergies or dietary requirements.

An optional 12.5% service charge will be added to your bill – 100% of this goes to the team who served you.