



EXCLUSIVE SET MENU



4 COURSE SET MENU £85 PER PERSON

ON ARRIVAL

♦ A GLASS OF BUBBLES ♦

Sourdough Bread
sea salt butter

Kalamata
Olives

TO START

♦ CHOOSE ONE PER PERSON ♦

Salt & Pepper Calamari
served with tartare sauce, lemon

Heritage Beetroot Salad
*English goat's cheese curd,
marinated heritage beetroots*

Smoked Scottish Salmon
*served with caviar crème fraîche
and sourdough bread*

MAINS

♦ CHOOSE ONE PER PERSON ♦

Roast Hereford 8oz Sirloin
*roast potatoes, braised red cabbage
honey roast carrots, gravy*

♦

Roast Scottish Salmon
*served with seasonal greens,
lemon mayonnaise*

♦

Confit Gressingham Duck
*served with mashed potatoes,
braised cabbage, jus*

♦

Rigatoni & Burrata
*served with tomato Vodka sauce,
creamy burrata*

DESSERTS

♦ CHOOSE ONE PER PERSON ♦

Sticky Toffee Pudding
spiced caramel

Lemon & Meringue Tart

Basque Cheesecake
blackberry compôte

Ice Cream & Sorbet

Ochre
BRASSERIE

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