

Cabaret & Cabernet - Icons!

Starters

Celeriac Velouté (G/C)
Pumpernickel croutons, truffle oil

Smoked Duck Breast (C/M/SD)
Celery, grape, bitter leaves

Salt & Pepper Squid (G/MO)
Chilli Jam, spring onion, lemon

King Scallops (G/MO/MI/S/SD/E)
Comte, Smoked Sausage, parmesan
(£5 supplement)

Mains

Chicken & Pancetta Ballotine (M/C/S/E/SD)
White truffle farce, celeriac, morrells

Roasted Halibut (M/F/S/SD)
Châteaux potatoes, leek, jus gras

Pumpkin & Sage Gnocchi (M/S/SD/C)
Clawson's reserve stilton cream, pumpkin seed

Braised Ox Cheek (G/E/M/C/SD/M)
Mustard mash, cavolo nero, sauce bourguignon
(£7 supplement)

Desserts

Crème Brûlée (G/E/MI/S)
Stem ginger biscuit

Pumpkin Spiced Latte Petit Gâteaux (S)
Chocolate syrup, plant-based ice cream

Croissant Butter Pudding (G/S/E/MI)
Crème anglaise

Selection of British & French Cheeses (G/MI/SD/C)
Millers' artisan biscuits, apricot chutney
(£6 supplement)

£55.00 per person



A discretionary 12.5% service charge has been added to your bill. It is entirely distributed amongst our team as a way of recognizing their excellent service.

If you would prefer to remove or adjust this charge, please let us know.

Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens.

If you have any specific dietary requirements, please alert a member of staff prior to ordering.