

TWO COURSES 29 | THREE COURSES 35

JERUSALEM ARTICHOKE SOUP v ngc

QUINOA, RED BEETROOT AND DATE SALAD ve ngc
wholegrain mustard dressing

GRESSINGHAM DUCK LIVER PARFAIT
Port jely, red onion marmalade, toasted London sourdough

ROAST BUTTERNUT SQUASH ve ngc
soft polenta, curly kale, gremolata

CATCH OF THE DAY ngc
julienne of celeriac and carrot, parsnip puree, bisque sauce

CORN-FED CHICKEN BREAST AND LEG ngc
celeric fondant, tarragon and chestnut mushroom sauce

TART OF THE DAY

BLACKBERRY BAVAROIS ve ngc
chocolate soil, blackberries

NEAL'S YARD CHEESE BOARD +3.5
Tunworth, Cornish Yarg and Colston Bassett served with a pear, date
and ale chutney, grapes and a selection of crackers

SIDE DISHES 6
oak leaf salad, pecan salad, honey and mustard dressing ve ngc
steamed tenderstem broccoli ve ngc
Heritage carrots, coriander, olive oil ve ngc
roasted new potatoes, parsley ve ngc
skinny chips ve ngc