

The Autumn Table

Welcome Cocktail in collaboration with



Galvin Signature

Sipsmith Vodka, Noilly Prat, Peach Liquor, Mediterranean & Elderflower

Negroni

Sipsmith Gin, Punt e Mes, Campari

NOgroni

Low-alcohol Sipsmith Gin, Root Divino Rosso & Blood Orange

Snacks

Duck liver parfait, Moroccan spice, muscat grapes

Comte gougères, mushroom ketchup

La Chapelle Oscietra royal caviar 30gr £68

Selection of artisanal bread, Picual extra virgin olive oil 6.5

To Start

Cornish charred mackerel, bergamot dressing, pickled chanterelle
or

Dorset crab raviolo, charred fennel, beurre blanc (£15 Supplement)

Mains

Slow cooked venison, juniper berries, radicchio, bagna cauda
or

Grass Fed Dedham Vale beef, BBQ pomme anna, fried oyster (£25 Supplement)

Desserts

Caramelized Delica pumpkin & clementine tart, roasted white chocolate gelato
or

Baba au tiramisu – ideal to share between two (£14 supplement)

Menu £49pp for 5 courses

add selected Classic wine pairing for £41 or Sommelier wine pairing for £66

This menu is designed for the enjoyment of the whole table and must be selected by all guests if chosen. Due to the nature of the ingredients and preparation of this menu, we are unable to accommodate dietary requirements or make amendments to the menu.

VAT is included, 15% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.