

SET MENU A

£35 per person

| STARTERS |

Onion & cider soup  
Welsh rarebit (v)

Farmhouse terrine  
apple chutney, soda bread

Smoked haddock fish cake  
spinach, poached Burford Brown egg & warm tartare sauce (v)

| MAINS |

Confit duck leg cassoulet  
braised carrot & smoked bacon

Roasted Parmesan gnocchi  
ceps & Jerusalem artichokes (v)

Sea trout  
mussels, mash & sea vegetables

| DESSERTS |

Hot dark chocolate brownie  
vanilla ice cream, candied walnut & salted caramel gel

Salted caramel tart  
roast apple sorbet & honey

Ice cream or sorbet

Selection of 5 British Isle cheeses  
quince chutney & seasonal garnishes  
(£2 supplement)

— GALLERY MESS BY —

*rhubarb*

SET MENU B

£45 per person

| STARTERS |

Onion & cider soup  
Welsh rarebit (v)

Farmhouse terrine  
apple chutney, soda bread

Scorched mackerel  
pickled gooseberries, dill and fennel

| MAINS |

Confit pork belly  
heritage carrots, braised lettuce & smoked mash

Monkfish  
braised salsify & red wine jus

Globe artichoke (v)  
scorched radicchio, aubergine caviar & autumnal minestrone

| DESSERTS |

Hot dark chocolate brownie  
vanilla ice cream, candied walnut & salted caramel gel

Blackcurrant brulée  
chocolate & peanut butter cookie

Salted caramel tart  
roast apple sorbet & honey

Ice cream or sorbet

Selection of 5 British Isle cheeses  
quince chutney & seasonal garnishes  
(£2 supplement)

— GALLERY MESS BY —

*rhubarb*

SET MENU C

£55 per person

| AMUSE BOUCHE |

Wild mushroom soup  
hazelnut oil & truffle cream (v)

| STARTERS |

Beef carpaccio  
confit shallot dressing, pea, broad beans & shaved Parmesan

Scorched mackerel  
pickled gooseberries, dill and fennel

Braised leeks  
sauce romesco & almond crumb (v)

| MAINS |

Confit pork belly  
heritage carrots, braised lettuce & smoked mash

Monkfish  
braised salsify & red wine jus

Globe artichoke (v)  
scorched radicchio, aubergine caviar & autumnal minestrone

| DESSERTS |

Blackcurrant brulée  
chocolate & peanut butter cookie

Preserved peach cobbler  
Earl Grey tea & bourbon custard, amoretti & pecan granola

Chestnut Mont Blanc  
chestnut mousse & vanilla panna cotta

Ice cream or sorbet

Selection of 5 British Isle cheeses  
quince chutney & seasonal garnishes  
(£2 supplement)

— GALLERY MESS BY —

*rhubarb*