

Autumn / Winter
Menu 2026

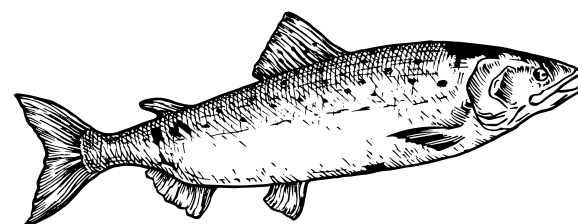
A guide to our menus

This season, we've taken a fresh approach to how we present our dishes, guiding guests on a journey - beginning with planet friendly plant led creations, followed by fish, and then meat. This thoughtful structure reflects our ongoing commitment to sustainability, placing plant-led dining at the forefront while still celebrating the full range of ingredients available on our shores.



Plants

Our plant dishes lead the way this season, celebrating the richness and versatility of produce driven cooking. We work closely with local growers to source seasonal produce at its best, allowing each ingredient to shine while supporting more planet friendly dishes.



Fish

Our fish dishes are guided by seasonality and responsible sourcing. We partner with trusted suppliers who ensure the seafood we serve is carefully selected, thoughtfully prepared, and full of flavour.



Meat

Our meat dishes are chosen with care, prioritising provenance, quality, and welfare. We source from local farms and responsible producers wherever possible, championing ingredients that reflect both our standards and our commitment to a more considered way of dining.

Canapés

Canapés

Vegetarian & Plant-Based

MUSHROOM & CHEESE PARFAIT TARTLET (V)

Mushroom ketchup

PARMESAN SABLE (V)

Goat's cheese & blackberry jam

MUSHROOM ARANCINI (V)

Roast garlic ketchup (V)

SALT-BAKED CARROT TUILE (VE) (GF)

Smoked crème fraîche & crispy onions

PIQUILLO PEPPER TACO (VE)

Sweet potato & sweetcorn, lime dressing

CELERIAC TART (V)

Whipped cheese & toasted pumpkin seed

Canapés

Fish

SMOKED SALMON TARTARE

Crispy tapioca cracker, sriracha & lime

CURED TROUT

*Horseradish crème fraîche, crisp
potato cake*

PRAWN SESAME TOAST

Pickled ginger emulsion

Meat

THAI GREEN SMOKED CHICKEN TART

Aubergine

PASTRAMI ON RYE

Dill pickle, American mustard mayonnaise

BUTTERMILK FRIED CHICKEN

Pineapple hot sauce

BRAISED LAMB SHOULDER

Mint yoghurt

Bowls

Bowls

SERVED COLD

POTTED SMOKED TROUT (GF)

Apple & cucumber chutney

WHIPPED FETA (V, GF)

Roasted pumpkin panzanella

TORCHED SMOKED SALMON (GF)

Green goddess dressing

SALT BAKED JERUSALEM ARTICHOKES (VE, DF)

Smoked crème fraîche & mushroom crumb

TROUT POKE BOWL (GF, DF)

Sticky rice, wasabi emulsion

CRISPY CHICKEN SALAD (DF)

Thai salad, nam jim dressing

Bowls

SERVED WARM

AUBERGINE MILANESE (VE, GF, DF)

Roasted garlic aioli

CAULIFLOWER STEAK (VE, DF)

Curry emulsion & onion bhaji

MACARONI CACIO E PEPE (V)

Herb crumb

ROAST HAKE

Green peppercorn sauce & potato

ROASTED HAKE

Runner beans & beurre blanc

CRISPY CHICKEN KATSU (DF)

Coconut rice & kimchi slaw

BBQ GLAZED BEEF SHORT RIB

Chimichurri & lime slaw

TANDOORI BUTTER CHICKEN

Saffron rice & mango chutney

BRAISED SHORT RIB

Smoked potato purée & jus

Three Course Dinner

Starters

Starters

Vegetarian & Plant-Based

TWICE-BAKED ONION SOUFFLÉ (V)

Caramelised onion velouté & frisée

CELERIAC TART (V)

Goat's cheese & pumpkin seeds

SALT BAKED JERUSALEM ARTICHOKES (VE)

Smoked crème fraîche & mushroom crumb

BBQ YORKSHIRE BABY LEEKS (V)

*Stracciatella, bitter leaves, pumpkin seed,
Romesco*

Starters

Fish

POTTED SMOKED TROUT

Apple & cucumber chutney

CURED SEA BREAM (GF)

Tikka roasted pumpkin & lime yoghurt

CURED BEETROOT SALMON

*Heritage beetroots, mustard mayonnaise
& watercress*

Meat

CHICKEN & LEEK TERRINE

Dill pickles, truffle aioli

DUROC PORK & QUAIL'S EGG SCOTCH EGG

Piccalilli purée, fine herbs

Mains

Mains

Plant-Based Fish

CAULIFLOWER STEAK (VE)

Curry emulsion & onion bhaji

BBQ KING OYSTER MUSHROOM (VE)

Potato rösti, mushroom XO sauce

AUBERGINE MILANESE (VE, GF)

Roasted garlic aioli

ROASTED HAKE

Cauliflower cheese croquette & broccoli purée

POACHED COD

Shrimp butter, pickled cucumber, & dill oil

SEA BREAM

Crushed potatoes & sauce vierge

Mains

Meat

ROAST CHICKEN BREAST

Tarragon sauce & potato rösti

VENISON LOIN (GF)

Blackberry ketchup sand carrot, smoked potato purée

GLAZED SHORT RIB

Parsley mayonnaise, glazed carrot & pomme purée

CREEDY CARVER DUCK

Cherry ketchup, buttered kale, duck sauce

Desserts

Desserts

PLATED DESSERTS

CACAO DELICE (V)

Bitter chocolate brownie, rich chocolate mousse, salted caramel, milk ice cream

LEMON MERINGUE TARTLET (V)

Citrus curd, kumquat marmalade, baked meringue, roasted Persian pistachio Ice cream

SPICED WINTER FRUIT PAVLOVA (V, GF, VE, ON REQUEST)

London honey-roasted plums, macerated blackberries, Tahitian vanilla crème Chantilly, spiced meringue.

APPLE CRUMBLE MILLE FEUILLE (V)

Caramelised all butter puff pastry, Bramley apple compote, Cinnamon streusel, clotted cream ice cream

HAZELNUT ROCHER CHOUX A LA CRÈME (V)

Roasted hazelnut praline, piedmont hazelnut mousseline, rich chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING (V, VE ON REQUEST)

Warm Medjool date pudding, Muscovado salted caramel, bourbon ice cream

Desserts

DESSERT CANAPÉS

SALTED CARAMEL ROLO TART (V)

LEMON MERINGUE PIE (V)

BLACKBERRY & VANILLA MASCARPONE BEIGNET (V)

CHOCOLATE HONEYCOMB BITES (V)

SPICED APPLE CRUMBLE MACARON (V)

CHOCOLATE AND CARAMEL CHOUX A LA CRÈME (V)

HAZELNUT GIANDUJA CUBE (V)

JAFFA CAKE MARSHMALLOW S'MORES

Progressing with purpose, for our planet

We care about people and the planet – that's why we are proud to partner with The Sustainable Restaurant Association. This means that when you choose us, you can be confident that we are working hard to improve our sustainability.

You don't need to take our word for it, because the international experts on sustainable food, the Sustainable Restaurant Association, are checking and rating everything we do and measuring us against their Food Made Good framework.



THE
SUSTAINABLE
RESTAURANT
ASSOCIATION

"The Sustainable Restaurant Association is delighted to be working with you.

What stands out is the scale of their ambition and the clarity of their approach.

Every part of their operation, from environmental footprint and sourcing strategies to team support and community engagement, is being assessed and improved against industry-leading sustainability criteria."

THE SUSTAINABLE RESTAURANT ASSOCIATION