



6-course Overnight Tasting menu

Bread

Paul Rhodes sourdough bread with homemade rosemary and salted butter (V)(H) 269kcal

Soup

Slow-cooked Burford brown egg with parsnip purée and truffle potato crumb (V)(H) 274kcal

Fish

Gin-cured Scottish mackerel with apple and celeriac remoulade, citrus dressing 293kcal

Meat

Glazed Norfolk chicken with confit leg ravioli, Jerusalem artichokes and kale 784kcal

Sorbet

Orange and fennel sorbet 123kcal

Dessert

Royal Gala apple and tonka bean sphere with blackberry sorbet (Ve)(H) 355kcal

V – denotes Vegetarian
Ve – denotes Vegan
H – denotes Halal

Allergens: if you suffer from any food allergies or intolerances, speak to a member of our team to find out more about our ingredients before you place your order.

Kcal are displayed per portion. Adults need around 2000 kcal a day
A discretionary service charge of 12.5% will be added to your bill
All prices include VAT at the current rate