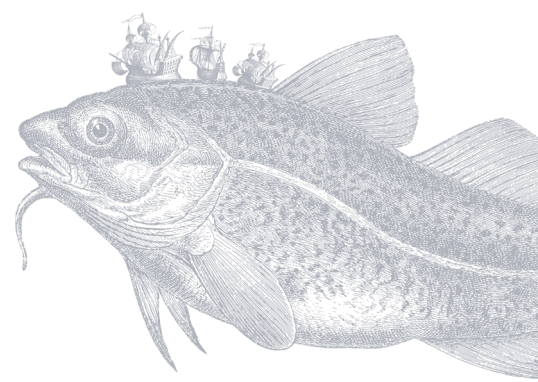




THE COD



**Private dining three course set menu
£45 per person**

Starters

Rare Dexter beef with runner bean, shallot salad and horseradish mascarpone
Grilled Eversham asparagus with hollandaise sauce
Crispy flowering courgetti with Nutbourne salsa and Burratta

Mains

West Country lamb with minted yoghurt, spring onion, peas and shoots
Roasted fillet Atlantic cod with globe artichoke barigoule, Jerusalem artichoke
purée, Swiss chard and basil
Gnocchi with wild herb pesto and Spenwood Cheese

Desserts

Apple tarte fine, vanilla ice-cream
Warm chocolate moelleux, pistachio ice cream
Cheese selection, quince & biscuits

Vegan, dairy and gluten free alternatives are available upon request.

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

Our fish is caught by day boats or sustainably sourced in the UK. Our fruit and vegetables come from New Covent Garden Market.