## Dinner Menu
**£70 for 3 courses**
**£55 for 2 courses**

**To Start**

**Dingley Dell Pork**
Head, smoked ham hock, liver, hazelnut pineapple jam
**Eel**
Smoked, duck liver, apple, dandelion and truffle
**Beetroot**
Goat's cheese and lovage

**To Follow**

**Stone Bass**
Cauliflower, langoustine, goat's cheese and Pedro Ximenez
**Beef (Hannan 80 Day Aged)**
Sirloin, beef fat potato, veal sweetbreads, parsley and mushroom
**Taste of Autumn**
Chestnut, mushroom, cabbage, truffle and garlic

**To Finish**

**Battenberg**
Apricot and Amaretto
**Black Forest**
Dark chocolate, cherry. cherry beer and Kirsch
**Cheese**
A selection of cheeses from the board

Please note that due to our food preparation our dishes may contain traces of nut.
A discretionary 12.5% service charge will be added to your bill.