



£65 FEASTING MENU

AUTUMN 2022 SAMPLE MENU

In our private room, which is upstairs and separate from the main restaurant, we serve a Feasting Menu for the whole table, rather than an à la carte offer. We find this suits the convivial and festive atmosphere of our first floor Victorian dining room but, of course, we can cater to any dietary requirements or particular guests and adjust accordingly.

£65 per person

FIRST COURSES & SNACKS

Mangalitzza shoulder croquette, black pepper mayonnaise
Sourdough, Jersey butter
Smoked cod's roe, radish, cured egg yolk
Middle White pork, rabbit, and apricot terrine, remoulade
Purple sprouting broccoli, macadamia, pickled red chilli

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchery. Please select one of the following:

Hereford sirloin
Swaledale lamb leg steak
Tamworth pork chop

Cornish mids, pickled walnut, shallot
Savoy cabbage, cider vinegar, Parmesan

OPTIONAL CHEESE COURSE

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

DESSERT FOR THE TABLE

Pistachio and olive oil tart, chantilly cream