

# Hookfest Menu

£35 2 courses | £40 3 courses

Served evenings, Tuesday - Saturday (throughout October)

## First course

**Tuna tartare** ponzu | avocado | seaweed crisp (gf/df optional)

**Mussels** Roquette cider sauce (gf optional)

**Short rib** pomme purée | nut crumb

**Spiced parsnip soup** sourdough (v) (gf optional)

**Tempura cauliflower** ras el hanout (vg) (gf optional)

## Main course

**Beef Wellington\*** fondant potato | beef jus

**Ribeye\*** charred shallot | fries | peppercorn sauce (gf/df optional)

**Venison** Jerusalem artichoke | blackberry | black garlic (gf/df)

**Lobster linguine** bisque (gf optional)

**Pork chop** cider jus | burnt apple | baby carrots (gf/df)

**Wild mushrooms** squash | Pedro Ximénez (v) (gf/df)

## Sides

*Additional sides* £7 each

**Truffle pomme dauphine**

**Carrots** (gf/df)

**Miso cream kale** (gf)

## Desserts

**Crème caramel** (gf)

**Chocolate crémeux** bay leaf (gf)

**Baked apple** miso caramel (vg) (df)

\*£5 Supplement for starred dishes

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.