

TOWN

PRIVATE DINING

£85

Fried Sage Leaves

heather honey, chilli

Gilda

anchovy, fennel, guindilla

100-Acre Radishes

Hodmedod miso

Wine-Cured
Wildfarmed Beef
sweetcorn, girolles,
crispy potato, chilli

or

Cornish Bluefin
Tuna Crudo
smoked chilli, tomato,
colatura di alici

or

Roasted Beetroot
Chevin, creme fraiche,
horseradish

Isle of Mull Scallop, Town XO, Shiso +14pp

Roasted Porchetta
roasted peach,
hot mustard

or

Day Boat Fish
courgette

Beef Fat Pink Fir Potatoes and Autumn Leaf Salad

Buttermilk Pudding
strawberries, white port,
brandy snap

or

Dark Chocolate Cream
Cru Virunga, blackberry, fig leaf

or

Morello Cherry Clafoutis + 3pp

British and Irish Cheeses + add 18^{ea}

TOWN

PRIVATE DINING

£125

Fried Sage Leaves

heather honey, chilli

Gilda

anchovy, fennel, guindilla

100-Acre Radishes

Hodmedod miso

Potato Sourdough

Town House gravy

Wine-Cured
Wildfarmed Beef *or*
sweetcorn, girolles,
crispy potato, chilli

Cornish Bluefin
Tuna Crudo
smoked chilli, tomato,
colatura di alici

or Roasted Beetroot
Chevin, creme fraiche,
horseradish

Isle of Mull Scallop, Town XO, Shiso +14pp

Roasted Beef Fillet *or*
green sauce, Town
House Gravy

Atlantic Halibut
courgette

Beef Fat Pink Fir Potatoes, Carrots, smoked almonds and dill, Autumn Leaf Salad

Buttermilk Pudding
strawberries, white port,
brandy snap

or Dark Chocolate Cream
Cru Virunga, blackberry, fig leaf

or
Morello Cherry Clafoutis + 3pp

British and Irish Cheeses + add 18^{ea}

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