



Course One

CORNFED CHICKEN & FOIE GRAS TERRINE

pear puree, figs, orange glazed hazelnuts, toasted brioche

Course Two

SEARED HAND DIVED SCALLOP

pea velouté, dill & pancetta crumb, tempura french beans, fennel pollen

Course Three

GRILLED BEEF FILLET

smoked mash, mushroom & spinach cannelloni, horseradish dust, bone marrow jus

Course Four

PANETTONE BREAD AND BUTTER PUDDING

valrhona chocolate chips, muscat cream, toasted almonds

Course Five

SELECTION OF LOCAL CHEESE

rye crackers, pink apple, vanilla & rhubarb chutney, celery, grapes

If you have particular dietary requirements, intolerances or allergens, we ask that you contact our team before ordering. All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared.

A discretionary service charge of 10% will be applied to all tables.



Ewe

RESTAURANT & BAR

5 COURSES £75.00

vegetarian option available