



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

ROASTED MISO BLACK COD
apple, cucumber and ginger salad, wilted pak choy, lemon dressing

Course Four

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

Course Five

PANETTONE BREAD AND BUTTER PUDDING
valrhona chocolate chips, muscat cream, toasted almonds

Course Six

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

6 COURSES £95.00