



Pudding Club

The October Menu

Slow braised rump of lamb, caramelised onion and rosemary mash, roast salsify and red currant jus | GF

Masala yogurt monk fish, roast butternut ravioli, yellow courgette ribbons, smoked garlic and coriander oil

Chai tea creme brulee, brandy poached apricots | GF

Sweet chocolate and orange marmalade brioche pudding

Treacle and walnut tart

Toasted barley ice cream

£24 per person

