

MONTHLY SET MENU

PRE- OR POST-SHOW

three courses for £28 per guest for groups of up to 8 guests served at Monday-Friday lunch and Monday-Saturday dinner

maeuntang; Korean fish stew, daikon, fermented chilli, charred lime gf (£6.5 individually)

11oz. Orchard Farm pork chop, balsamic maple glaze, crushed herb new potatoes, peas, wild garlic emulsion gf (£19.5 individually)

smoked banana split, vanilla & dulce de leche ice creams v/gf (£6.8 individually)

add a side for £4.5:

chips, sesame salt vg
grilled sweet potato, horseradish cream v/gf
mixed leaves, honey vinaigrette, parmesan gf