



Friday 13th September

## Set Menu

£38 per person

### antipasti

Rock oysters, shallot vinegar

Sage and Caciocavallo arancini

Haye Farm chicken liver pate, pickled currants, toast

Haye Farm tomato salad, black olive and Calciocavallo cheese

### wood fired, grill and garden

Pan fried Mackerel, Haye farm courgettes, yoghurt, mint

or

Confit Haye Farm duck leg, girolles, parsley

Haye Farm kale, crispy prosciutto, garlic and Blu del Granduca cheese

Haye Farm leaves, Zisola olive oil

### dolci

Poached Plums, Buffalo Yoghurt ice cream

Chocolate ice cream

Please advise of any allergen requirements. We source the best quality seasonal ingredients. Due to supply & demand this may mean we run out of certain dishes. A discretionary service charge of 12.5% will be added to your bill.