

BRITISH BEEF & LAMB * 29 JANUARY 2026

AMUSE-BOUCHE

Mini Yorkshire pudding with oxtail and horseradish cream

STARTER

Braised lamb shoulder croquette, mint pea purée

INTERMEDIATE

Roasted beetroot salad, goat's cheese mousse, walnuts

MAIN COURSE

Loin of lamb, crushed new potatoes, baby carrots, red wine jus

DESSERT

Rhubarb and custard mille-feuille

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



