

# WINTER DINING DOMES

**Three courses 75**  
**55 lunchtime Sunday-Friday**

Including a glass of Champagne on arrival  
& half a bottle of wine per person

v denotes vegetarian dishes, ve denotes vegan dishes  
v+ denotes a dish that can be made vegan friendly  
If you have an allergy or dietary requirements  
please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%

## STARTERS

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### **Montgomery Ogleshield cheese fondue**

Ham hock croquette, haggis,  
charred chicken skewers & mojo picón  
herb & tomato stuffed loaf

### **Vegetarian fondue**

Grilled artichoke hearts, sesame crusted tofu,  
tempura candied beetroot, black garlic,  
aioli croute, Old Winchester tuille

## MAINS

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### **Beef wellington**

Honey roasted roots, warm spiced bravas  
& potatoes

**or**

### **Mushroom & squash wellington**

Roasted baby pumpkins, caramel beetroot,  
rosemary bravas

## DESSERT

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### **Apple Crumble**

Vanilla, salted caramel, honeycomb ice cream

**or**

### **Warm chocolate pudding**

Cranachan raspberries, white chocolate sauce