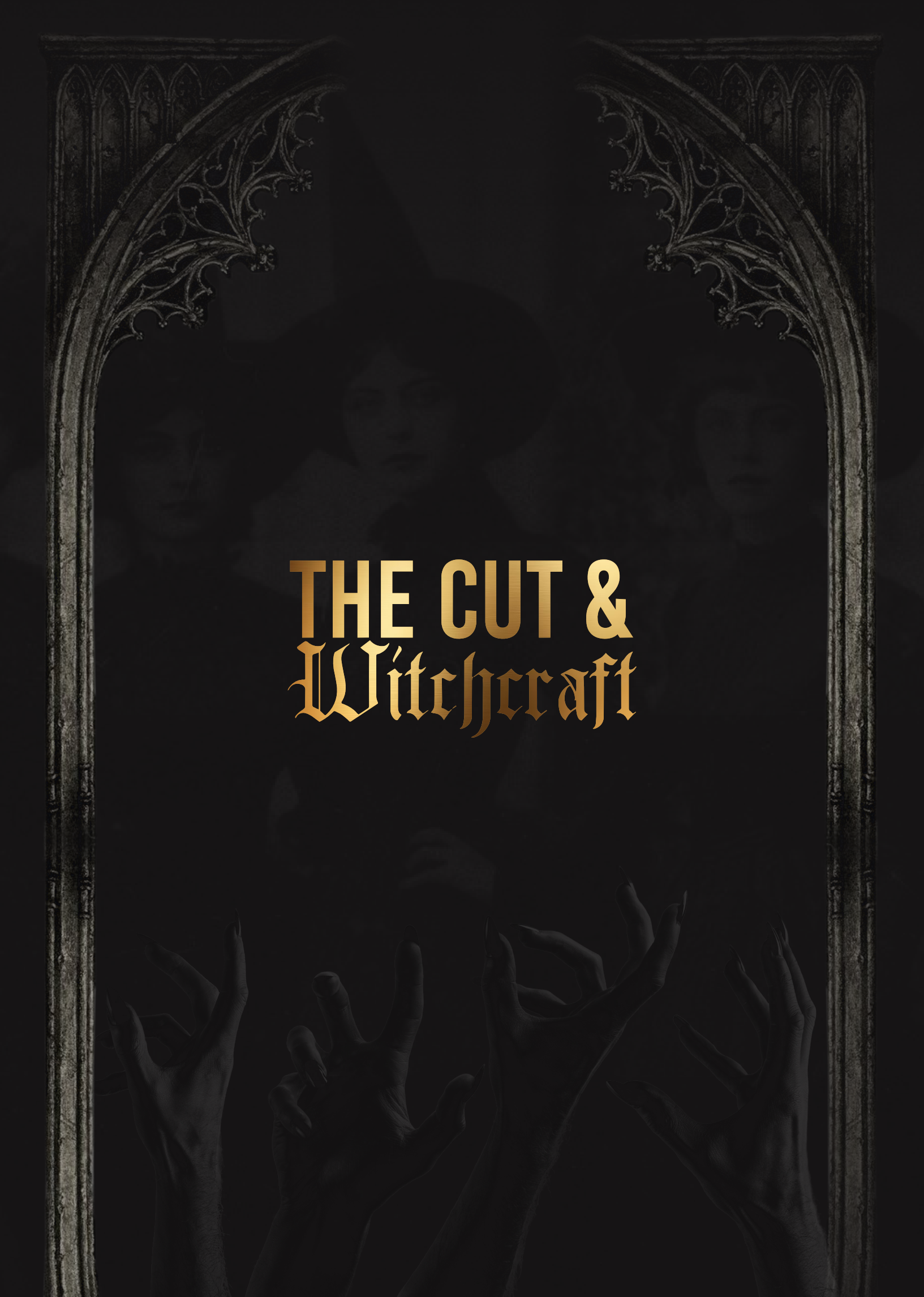




# THE CUT & Witchcraft

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3 COURSES & AN UNWELCOME DRINK £85PP

## Unwelcome Drink

HOCUS POCUS

## Starters

### TRUFFLE POTATO CROQUETTES <sup>VG</sup>

Mustard & beetroot purée, truffle aioli

### BRITISH PORK BELLY <sup>GFA</sup>

Black pudding, crackling, chorizo, smoked cannellini bean purée

### KING PRAWNS <sup>GFA</sup>

Spinach, chilli, lemon & butter sauce, toasted sourdough

### HAZELNUT HUMMUS <sup>VG GFA</sup>

House pickles, toasted sourdough

## Main

### RUMP STEAK & CHIPS <sup>GF</sup>

300g • Served with skin on fries & a sauce of your choice  
*Upgrade to sirloin steak 300g + 8*

### ROASTED SALMON FILLET

Homemade Cornish crab & king prawn ravioli, lobster sauce

### ROAST FREE-RANGE CHICKEN BREAST <sup>GFA</sup>

Buttered leeks, chicken bonbon, black caviar and sorrel sauce

### BLACK TRUFFLE-STUFFED GNOCCHI <sup>V</sup>

Crispy kale, porcini cream sauce and grated British farmhouse cheese

### BBQ CELERIAC STEAK <sup>VG GF</sup>

Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce

## Desserts

### APPLE & BLACKBERRY CRUMBLE <sup>V GF</sup>

Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

### CHOCOLATE & RASPBERRY MOUSSE <sup>V</sup>

Chocolate brownie, raspberry coulis

### MANGO & PASSIONFRUIT CHEESECAKE <sup>VG GF</sup>

Coconut ice cream

V Suitable for vegetarians • VG Suitable for vegans • GFA gluten free available

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request.

An optional 12.5% service charge will be added to your bill. All gratuities go to the team that helped prepare and serve your meal.