



**WILD THYME  
& HONEY**

## Magical Winter Nights

by Wild Thyme & Honey

2 courses 27.5 | 3 courses 32.5

### To Start

**Molten Fondue** (to share)

Château de la Roche and Kirsch Oglesfield fondue, crunchy peppers, sliced apple, sourdough bites and cornichons (v) (\*gf)

### The Main Event

**Truffle & wild mushroom Tartiflette**, winter leaf salad, mustard vinaigrette (v) (gf)

**8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato (gf)

**Monkfish thermidor**, lobster mornay, Parmesan crumb, sautéed potato (gf)

### To Finish

**Millionaire Profiterole Mountain** (to share)

Crème diplomat, miso caramel, baileys chocolate sauce, Biscoff crumb (v)

(V) = Vegetarian    (GF) = Gluten Free

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.