



Autumn Dining Dome

Sharing Starter

Bread, dips & olives

Hot tapas

Pumpkin & sage arancini

Grilled rosary goats cheese with honey

Wiltshire sausages baked with Bramley apples

Chalk stream trout crostini

The Main Event

Chargrilled Côte de boeuf

Shallot & thyme Jus, roasted autumn roots,

dauphinoise potatoes, cavolo nero

Pear & Elderflower water ice

Sharing Dessert

Roys indulgent chocolate Tiffin

Lunch - 55 per person

Dinner - 70 per person including a glass of Champagne Taittinger

Please note: nuts are often used in our kitchens and allergen information can be provided upon request
If you have an allergy or dietary requirements please see a member of the team Please note there is a
discretionary service charge of 12.5%