



Silver Fork is a celebration of the very best of British cuisine. We've taken heritage dishes that are unique to our home turf and used an ingredient-led approach to levelling up the wow-factor. By using precise technical skill we've elevated something that sounds simple into something modern, something unexpected, something worthy of a silver fork. Standby for some surprises.

## TASTING MENU

### **Tomato Soup (VE, GF)**

A full-flavoured favourite, but not as you expect.

### **Foie Gras (GF)**

Foie Gras served with pickled mushrooms and crispy chicken skin.

### **Chip Shop Scallops**

Scallops with all the chip shop favourites.

### **An Apple A Day (VE, GF)**

Green apple crisps, apple sorbet and vodka-compressed apple.

### **Our Signature Beef Wellington**

Traditional beef wellington with truffle oil Duxelles and Parma ham. Served with fondant potato, Yorkshire pudding, spinach and carrot three ways.

### **The Cheese Course (V, GF)**

Goats cheese with walnuts, beetroot and wafers.

### **Marathon Bar (V, GF)**

Peanuts, caramel, nougat and milk chocolate.

(V) Vegetarian    (GF) Gluten-free    (GO) Gluten-free option available    (VE) Vegan    (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your waiter who will advise you of the menu options available to you.

\*Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.



Silver Fork is a celebration of the very best of British cuisine. We've taken heritage dishes that are unique to our home turf and used an ingredient-led approach to levelling up the wow-factor. By using precise technical skill we've elevated something that sounds simple into something modern, something unexpected, something worthy of a silver fork. Standby for some surprises.

## VEGETARIAN TASTING MENU

### **Tomato Soup (VE, GF)**

A full-flavoured favourite, but not as you expect.

### **Scotch Egg (V)**

A deconstructed scotch egg with a beetroot mousse, pumpkin seed and truffle crumb.

### **Chip Shop Peas (V)**

Pea fritters with all the chip shop favourites.

### **An Apple A Day (VE, GF)**

Green apple crisps, apple sorbet and vodka-compressed apple.

### **Signature Vegetarian Wellington (V)**

Traditional soy and oat-based wellington with thyme, garlic, spinach and mushrooms. Served with fondant potato, Yorkshire pudding and carrot three ways.

### **The Cheese Course (V, GF)**

Goats cheese with walnuts, beetroot and wafers.

### **Marathon Bar (V, GF)**

Peanuts, caramel, nougat and milk chocolate.

(V) Vegetarian    (GF) Gluten-free    (GO) Gluten-free option available    (VE) Vegan    (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your waiter who will advise you of the menu options available to you.

\*Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.