



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.



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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.

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