

MENU 1

£45 FOR 3 COURSES

Menus based on a pre selection of 1 dish per course for the group.
Supplementary charge per person for pre order to include all course choices,
or a choice on the day of 2 dishes.

CRISPY PORK CROQUETTES

apple & celeriac remoulade,
red wine, shallot dressing (v)

ⓧ Ⓢ Ⓜ Ⓛ Ⓡ Ⓣ Ⓤ Ⓥ Ⓦ Ⓧ Ⓨ Ⓩ

SMOKED MACKEREL & BABY POTATO SALAD

avocado purée, micro salad (gf)

ⓧ Ⓢ Ⓜ Ⓛ Ⓡ Ⓣ Ⓤ Ⓥ Ⓦ Ⓧ Ⓨ Ⓩ

TOMATO & GOAT'S CHEESE TART

basil pesto & rocket (v)

ⓧ Ⓢ Ⓜ Ⓛ Ⓡ Ⓣ Ⓤ Ⓥ Ⓦ Ⓧ Ⓨ Ⓩ

PAN SEARED FILLET OF SEA BASS

ratatouille, greens, basil oil (gf)

ⓧ Ⓢ Ⓜ Ⓛ Ⓡ Ⓣ Ⓤ Ⓥ Ⓦ Ⓧ Ⓨ Ⓩ

ROASTED CHICKEN SUPREME

potatoes dauphinoise,
green beans, roasted carrot,
rosemary jus (gf)

ⓧ Ⓢ Ⓜ Ⓛ Ⓡ Ⓣ Ⓤ Ⓥ Ⓦ Ⓧ Ⓨ Ⓩ

POTATO GNOCCHI

wilted spinach, Parmesan cream,
micro herbs (v)

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PASSION FRUIT PANNA COTTA

mango, candied orange (gf) (v)

ⓧ Ⓢ

STICKY TOFFEE SUNDAE

toffee sauce, vanilla ice cream,
chocolate tuille (v)

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CHOCOLATE TORTE

strawberry cream, mint (v)

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All prices are in £ and include VAT at current rate. A children's menu is available, please just ask and we will bring you it. Our sausages contain pork, please ask a member of the team for more information. Please discuss allergens with your server. Please note that whilst your dish will not contain the allergen ingredients, we cannot guarantee that they don't come from an allergen free environment.

(v) Vegetarian (vg) Vegan (gf) Gluten Free (*) Dish can be made gluten free ⓧ Celery Ⓢ Cereals/Gluten Ⓜ Crustacean
Ⓛ Eggs Ⓡ Fish Ⓣ Lupin Ⓤ Milk Ⓥ Mollusc Ⓦ Mustard Ⓧ Nuts Ⓨ Peanuts Ⓩ Sesame ⓧ Soy Ⓢ Sulfit

MENU 2

£55 FOR 3 COURSES

CONFIT CHICKEN & WILD MUSHROOM TERRINE

with tomato chutney,
crispy leeks (*)

OAK SMOKED SALMON

shaved fennel, caper
& shallot dressing (gf)










CREAM OF CELERIAC & APPLE VELOUTÉ

rosemary croutons,
walnut oil (v) (vq) (*)

SEARED FILLET OF SALMON

cauliflower cous cous,
charred fennel, shellfish sauce (*)

SLOW BRAISED FEATHER BLADE OF BEEF

wrapped in Parma ham, charred shallot, roasted carrot, horseradish mash & rosemary jus (gf)

THAI GREEN VEGETABLE CURRY

coconut, mixed peppers,
fragrant rice, chilli & coriander
(gf) (v) (vg)

CHOCOLATE CRÉMEUX

Girottine cherries,
chocolate tuille (v) (*)

TIRAMISU CAKE

cocoa crisps,
vanilla Chantilly (v)

LEMON & LIME CHEESECAKE

mixed berries,
candied lemon (v)

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MENU 3

£65 FOR 3 COURSES

ROLLED DUCK LIVER & HERB PARFAIT

brioche & bramble chutney (*)
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ATLANTIC & CONFIT KING PRAWNS

Marie Rose sauce,
crispy rye bread (*)
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SUN DRIED TOMATO & PARMESAN ARANCINI

smoked cheddar sauce,
wild rocket (v)
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SEARED FILLET OF BEEF

potatoes dauphinoise, celeriac
purée, roasted carrot, tenderstem
broccoli, red wine jus (gf)
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PAN SEARED FILLET OF HALIBUT

shaved courgettes,
fennel purée, charred baby fennel
& mussel sauce (gf)
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WILD MUSHROOM & TRUFFLE RISOTTO

Parmesan, polenta bon bon,
micro herbs (v) (*)
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WARM CHOCOLATE FONDANT

vanilla ice cream, cherries,
crispy feuilletine (v)
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WARM APPLE TART

honeycomb ice cream,
sea salt caramel brittle (v)
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YOGHURT & HONEY PANNA COTTA

citrus fruits, lemon biscotti (v) (*)
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