



Party Menu A 3 Courses £38.50

PEA & MINT SOUP [V] hot or chilled
whipped Gorgonzola, crisp soy beans, sunflower seed bread

MOZZARELLA BURRATA CHEESE ON SPINACH BLINI [V]
olive tapenade, tomato relish, carrot shards

HADDOCK, GRAIN MUSTARD & ORGANIC CHEDDAR FISHCAKE
baby squid & sweet pepper & tomato piperrada, saffron mayonnaise

DUCK LIVER PÂTÉ & PURPLE GOOSEBERRY COMPOTE
hazelnuts, Sauternes-soaked golden raisins, toasted brioche



ROASTED RATATOUILLE RISOTTO [V]
caramelised aubergine, Mascarpone, Pecorino crumbs, purple basil

FILLET OF FARMED DANISH STRIPED BASS & HERB-CRUMBED MUSSEL
courgette ribbons, macerated tomatoes, spring onions, chilli & lemon rice, sauce vierge

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
pommes boulangère & black pudding, creamed spinach

CORN-FED CHICKEN & PROSCIUTTO ROULADE
raspberry vinegar-sautéed chicken livers, pea & lemon thyme risotto, yellow wax beans



GILBEY'S LEMON TART
raspberry coulis, vanilla ice cream

MASCARPONE & VANILLA CRÈME BRÛLÉE
hibiscus-macerated strawberries, meringue shards

STICKY TOFFEE & DATE PUDDING
butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ:
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Rachel unpast. goat's milk, [Somerset] [V] Beauvale Blue past. cow's milk, [Notts] Baron Bigod, unpast. cow's milk, [Suffolk]
Old Winchester past. cow's milk, [Hampshire] [V] Hafod Organic Cheddar, past. cow's milk, [West Wales]

[Supplement + £2.00 per extra cheese]

SAVOURIES | SIDES 4.00

red pepper hummus & crispbreads sea salt & pepper roasted nuts garlic & chilli olives
mash fries rosemary-roasted carrots courgette ribbons, green beans & almonds
breads & butter 2.50 tea/infusion | coffee & petits fours 3.50

On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.
A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.



Party Menu B 3 Courses £45.00

PEA & MINT SOUP [V] **hot or chilled**
whipped Gorgonzola, crisp soy beans, sunflower seed bread

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V]
toasted sweet almonds, pickled purple cauliflower, feuilles de brick

SEVILLE MARMALADE GIN-CURED LOCH DUART SALMON
Devon crab & dill mayonnaise, pickled fennel, rye sourdough

SUMMER HAM HOCK & PARSLEY TERRINE, KING OYSTER MUSHROOMS
pickled kohlrabi, focaccia toast



CRISPY FILO, ASPARAGUS, RICOTTA & SPRING ONION ROLL [V]
Beauvale Blue cheese, oven-dried tomatoes, char-grilled lettuce,

PAVÉ OF FARMED NORWEGIAN SEA TROUT
caper-buttered samphire & broad beans, baby artichokes, black new potatoes

CORNISH LAMB THREE WAYS:
crumbed saddle, sweetbread & almonds, slow-cooked rosemary breast
preserved lemon couscous & dates, purple tenderstems

* 10oz 28 DAY DRY-AGED CORNISH RIB-EYE STEAK *
devil & peppercorn sauce, hand-cut chips, dressed leaves
[*cooked medium rare - supplement + £4.00*]



GILBEY'S LEMON TART
raspberry coulis, vanilla ice cream

MASCARPONE & VANILLA CRÈME BRÛLÉE
hibiscus-macerated strawberries, meringue shards

DARK MOCCHA & WALNUT MILLE-FEUILLE
caramel, mini chocolate brownies, milk ice cream

AFFOGATO AL CAFFÈ:
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

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