



Party Menu A 3 Courses £36.00

SWEET POTATO & COCONUT SOUP [V]
coriander cress, lime pickle, poppadoms

BEETROOT CARPACCIO, CANDIED WALNUTS & GOAT'S CURD [V]
Balsamic pearls, pickled golden beetroot, parsnip crisps

SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE
celeriac & grain mustard rémoulade

CHICKEN LIVER PÂTÉ
dried apricot & cardamom chutney, winter fruit & almond toast

SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V]
pine nut & Parmesan crisps, basil pesto

FILLET OF FARMED SEA BREAM, PRAWN & SCALLION FRITTER
oven-dried tomatoes, sea salt-baked aubergines, turmeric chickpeas

TENDERLOIN OF SUFFOLK PORK & CRACKLING
pork cheeks & walnuts creamed Savoy & cider mustard & potato boulangère

RED WINE & THYME-BRAISED BEEF & OXTAIL STEW
oyster mushrooms, roasted heritage carrots, creamy mash

GILBEY'S LEMON TART
raspberry coulis, vanilla ice cream

LYCHEE CRÈME BRÛLÉE
mango gel, meringue drops, crystallised pistachios

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
roasted red pepper hummus & crispbreads 4.50
sea salt & pepper roasted nuts 3.95, garlic & chilli olives 3.95, mixed breads & butter 2.50

EXTRAS £4.00
creamy mash, skin-on fries, rosemary-roasted heritage carrots, roasted cauliflower & almonds
vegetable strands, creamed Savoy & cider
tea / infusion & petits fours | 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 £42.50

SWEET POTATO & COCONUT SOUP [V]
coriander cress, lime pickle, poppadoms

JERUSALEM ARTICHOKE, ALMOND & PECORINO PANNA COTTA [V]
preserved lemons & golden raisins, feuilles de brick

GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE
beetroot & soured cream, rosemary & shallot compote, smoked bacon toast

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

PROVOLONE PICCANTE CHEESE & SPRING ONION ARANCINI [V]
plum tomatoes & sweet peppers, sea salt-baked aubergines, rocket

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB
roasted & puréed cauliflower, lemon, Provolone Piccante & spring onion arancini

SCOTTISH HIGHLAND VENISON THREE WAYS:
herb-crumbed loin, slow-braised shoulder, venison cottage pie
celeriac purée, spiced red cabbage, King oyster mushrooms

* 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

LYCHEE CRÈME BRÛLÉE
mango gel, meringue drops, crystallised pistachios

DARK CHOCOLATE MARQUISE
soft mandarin meringue, hazelnut & raisin biscotti

RHUBARB & GREEK YOGHURT SHORTBREAD MOUSSE
rhubarb & orange compote, brandy snap

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

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

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