

PARTY MENU A 3 courses £38.50

CREAM OF SWEETCORN & CAULIFLOWER SOUP [V] chilli jam, crispy corn tortilla

MOZZARELLA BURRATA CHEESE & ROASTED HERITAGE CARROTS [V] semi-dried tomatoes, walnut & carrot top pesto, pickled red onions

SMOKED HADDOCK RICE BALL apple & fennel slaw, horseradish, lemon & parsley mayonnaise

PRESSED HAM HOCK, PEA & PARSLEY TERRINE grain mustard jelly, green tomato chutney, toast



PEA, LEMON & RICOTTA RISOTTO **[V]** toasted pinenuts & sunflower seeds, Old Winchester cheese

LEMON-POACHED SUPRÊME OF FREE-RANGE CHICKEN barbecued sweetcorn, courgettes, cured egg yolk, tarragon & Parmesan tagliatelle

PARMESAN-CRUSTED FILLET OF DEVONSHIRE PLAICE runner beans, cucumber & dill, caper-buttered new potatoes

OUTDOOR-REARED BELLY OF SUFFOLK PORK WITH ORANGE, FENNEL & CHILLI crackling, fennel purée, honey-glazed apples, sage & mustard crumb



COCONUT & GREEK YOGHURT PANNA COTTA mango salsa, black sesame seed brittles

ENGLISH CHERRY & ALMOND BAKEWELL crème anglaise

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

DUO OF BRITISH CHEESES

Golden Cross, unpast. goat [E. Sussex] [V] Beauvale Blue past. cow [Notts] Baron Bigod, unpast. cow [Suffolk]

Old Winchester, past cow [Hants] [V] Hafod Organic Cheddar, past. cow [W. Wales] Berkswell, unpast. ewe [W. Midlands]

[£2.00 supplement per extra cheese]

SIDES

creamy mash skin-on fries char-grilled cabbage English beans **4.00** watercress, orange & roasted chickpea salad parsley buttered new potatoes hand-cut chunky chips **4.75**

SAVOURIES

rosemary-roasted nuts & chickpeas Italian mixed olives 4.00 mixed breads & butter 2.50

There may be nuts or traces of nuts in some of the dishes. Please ask 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

CREAM OF SWEETCORN & CAULIFLOWER SOUP [V] chilli jam, crispy corn tortilla

MOZZARELLA BURRATA CHEESE & ROASTED HERITAGE CARROTS [V] semi-dried tomatoes, walnut & carrot top pesto, pickled red onions

CHICKEN LIVER PARFAIT BRÛLÉE kumquat compote, cornichons, rosemary & raisin toast

EARL-GREY TEA-CURED LOCH DUART SALMON beet, fennel & radish salad, yuzu crème fraîche, potato & poppy seed sourdough



RAINBOW BEETROOT, SQUASH, LENTIL & PANEER CHEESE 'ROLL' [V] harissa, cucumber & mint yoghurt

PAN-FRIED FILLET OF SEA BREAM & LEEK BUTTER SAUCE golden beetroot gnocchi, Scottish girolles, seaweed cracker

ROAST MERRIFIELD FARM DUCK BREAST & CRISPY LEG CROQUETTES fresh herb & almond bulgur wheat, English green beans, cherry sauce

28 DAY DRY-AGED 10oz BRITISH BONE-IN SIRLOIN** watercress, roast shallot, hand-cut chips, Café de Paris butter [**£5.00 supplement]



GILBEY'S LEMON TART vanilla Mascarpone cream

DARK CHOCOLATE, ALMOND & PEANUT BUTTER TORTE sweet pickled apples, salted caramel popcorn

> **ENGLISH CHERRY & ALMOND BAKEWELL** crème anglaise

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

TRIO OF BRITISH CHEESES

Golden Cross, unpast. goat [E. Sussex] [V] Beauvale Blue past. cow [Notts] **Baron Bigod**, unpast. cow [Suffolk] Old Winchester, past cow [Hants] [V] Berkswell, unpast. ewe [W. Midlands] **Hafod Organic Cheddar**, past. cow [W. Wales] [£2.00 supplement per extra cheese]

SIDES

char-grilled cabbage English beans 4.00 creamy mash skin-on fries parsley buttered new potatoes hand-cut chunky chips 4.75 watercress, orange & roasted chickpea salad

SAVOURIES

rosemary-roasted nuts & chickpeas Italian mixed olives 4.00 mixed breads & butter 2.50

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