



Party Menu B
3 Courses £48.50

STARTERS

PEA & WATERCRESS SOUP [V]

Mario Costa Gorgonzola, pine nuts, seed bread

MEDITERRANEAN VEGETABLE TERRINE [V]

lemon-crushed celeriac, oyster mushrooms, Parmesan & paprika tuile

LEMON & LIME-CURED CHALKSTREAM TROUT

mooli rémoulade, golden raisin compote, nasturtiums, fennel toast

WILD VENISON BRESAOLA, ROASTED FIGS & SHALLOTS

spiced carrots, Parmesan, watercress, rosemary focaccia

MAINS

ASPARAGUS, WILD GARLIC & SPINACH FILO 'CYLINDER' [V]

Ricotta, scallions & Pecorino, sweet red pepper coulis, virgin olive oil

ROASTED FILLET OF FARMED SEA BASS

samphire & purple sprouting broccoli, chive-crushed Jersey Royals

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE

confit tomatoes & shallots, lilliput caper pesto, fondant potato

* 10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK *

devil & peppercorn sauce, hand-cut chips, dressed winter leaves, onion rings

[*cooked medium rare - supplement + £7.50*]

PUDDINGS & CHEESE

GILBEY'S LEMON TART

red berry coulis, vanilla ice cream

ELDERFLOWER PANNA COTTA & JUNIPER-INFUSED BLUEBERRIES

ruby chocolate & pistachio macaroon

CARAMELISED APPLE 'TATIN'

hazelnut crumb, rum & raisin ice cream

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, almond & hazelnut biscotti

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

Barkham Blue, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Pitchfork Organic Somerset Cheddar**, past. cow's milk

SAVOURIES | SIDES

red pepper hummus & crispbreads roasted nuts garlic & lemon olives **4.50**

mash fries honey-glazed carrots creamed spinach buttered Savoy Jersey Royals **4.75**

bread & butter **2.75** tea/infusion | coffee & petits fours **3.95**

Some of these dishes will contain certain allergens, nuts or traces of nuts. Please ask us for detailed allergen information.

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.