



Party Menu
3 Courses £38.50

STARTERS

[V]

ROASTED BUTTERNUT & ORANGE SOUP
coconut & chilli crème fraîche, sunflower seed bread

[V]

ROASTED CAULIFLOWER & OLD WINCHESTER PANNA COTTA
sweet almonds, pickled cauliflower, feuilles de brick

CHICKEN LIVER PÂTÉ & TOASTED BRIOCHE
grape, shallot & rosemary chutney, salted pistachios

BEETROOT & ORANGE-CURED LOCH DUART SALMON
flaked crab, orange-pickled golden beets, dill crème fraîche, Einkorn bread

MAINS

[V]

BURRATA, CRISP GNOCCHI, SPINACH & ROASTED HAZELNUTS
sorrel & lemon gremolata

FILLET OF FARMED SEA BASS, NOILLY PRAT SAUCE
spinach & Romanesco orzo pasta, basil pea purée

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING
roasted cauliflower & smoked almonds, crushed Jerseys & chorizo

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK*
devil sauce, hand-cut chips, onion rings, dressed leaves
[*cooked medium rare - supplement + £7.50*]

PUDDINGS

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

ELDERFLOWER CRÈME BRÛLÉE, red fruits, meringues

CHOCOLATE MARQUISE, poached pears, salted caramel ice cream, tuile

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits
Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

SIDES & SAVOURIES

red pepper hummus & crispbreads roasted nuts garlic & chilli olives **4.00** breads & butter **2.50**
roasted cauliflower & smoked almonds courgette ribbons creamy mash buttered new potatoes fries **4.00**
hand-cut chunky chips Parmesan, frisée & rocket salad **4.75**

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.