



**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

ROAST ATLANTIC HAKE & CHORIZO  
turmeric & coriander chickpeas, spinach, red pepper relish

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING  
roasted cauliflower & smoked almonds, spring onion champ, crisp black pudding

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

APPLE & BLACKBERRY FOOL, vanilla custard, almond crumble topping

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    buttered Savoy & spring onions    creamy mash    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.