



Party Menu
3 Courses £38.50

STARTERS

[V]

SEA SALT-BAKED CELERIAC SOUP
smoked almonds, fig balsamic, 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 fraiche, 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, mango & chilli compote, coconut sorbet, 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.