

SAMPLE MENU.

GROUP EVENTS BESPOKE SET MENU

We have 3 types of set menus below, please select one as you like.

Signature set menu – 2 courses £28. 3 courses £32.

CHEESE BONBON “VEGAN”
beetroot carpaccio, pistachio crumb pear terrine (VE) (V) (DF) (GF) (AF)

DOUBLE BAKED CHEDDAR CHEESE SOUFFLE
mustard mornay sauce, walnut, freeze lettuce & pears (V)

BURRATA
grapefruit, grilled bread, basil pesto, walnut crumb (V) (AF)

MOULES MARINIER POMMES FRITES
saffron with white wine sauce, shallots, garlic (NF)

PATE DE PORK & DUCK
pickled radish and spiced apple compote (NF) (AF)

KING PRAWNS & CRAB TIAN
avocado, red pepper gazpacho and mix cress salad (NF) (GF) (AF)

SEARED KING SCALLOPS
texture of green peas, asparagus, pancetta crisp (NF) (AF) (GF)

MAINS

FISH & SHELLFISH

BAKED BUTTERFLIED FARMED SEA BASS
fennel, romesco sauce, almond, basil, salsa Verde (GF) (AF)

SCOTTISH LOBSTER “TAIL & CLAW PIE”
wild mustard gratin and lemon butter (GF)

BUTTER CHICKEN & CASHEW NUT CURRY
with golden raisin and saffron rice, poppadom, coriander (GF)

SEARED GRESSINGHAM DUCK BREAST & LEG
plum compote, honey crumb, parsnip, berries jus (GF)

VENISON “FILLET & PIE”
beetroot, parsnip, butternut squish, shallots puree & juniper jus (NF) (GF)

RACK OF LAMB BEST-END & PARMESAN CRUST
shoulder pie, pearl barley, roots, mint sauce (GF) (NF)

TASTES OF BEEF” FILLET, CHEEK, SAUSAGE

DRY-AGED RIBEYE STEAK 8 OZ

Pont Neuf potato, herb crumb, tomato, mushroom with Garlic butter (GF) (AF) (NF)

DESSERTS

APPLE TART WITH ICE CREAM & CALVADOS FLAMBE (NF)
VEGAN LEMON CHEESECAKE.
CHOCOLATE

MENU EXPERIENCE - SIX COURSES

AMUSE BOUCHE “Chefs’ choice of the day

FIRST COURSE half Scottish lobster with spinach and Thermidor sauce. (NF)

SECOND COURSE duck “Pressed Foie Gras, pastrami & leg” with asparagus.

THIRD COURSE stone seabass, squid, prawn cigar, artichoke & parsley jus.

MAIN COURSE “The tastes of lamb” cutlet, loin, shoulder & baby onion

PRE-DESSERT blood orange & raspberry prosecco granita. (DF) (NF)

DESSERT chocolate fondant, rich layers of white, milk & dark chocolate

PER HEAD: £49

EARLYBIRD SET MENU - 12^{NOON} TILL 5PM

TWO COURSES £18/ THREE COURSES £24

TO BEGIN:

BURRATA WITH HERITAgE TOMATOES, grapefruit, grilled bread, basil pesto, walnut crumb (V) (AF)
MOULES MARINIER POMMES FRITES saffron with white wine sauce, shallots, garlic (NF)
PATE DE CAMPAGNE WITH SOURDOUGH TOAST pickled radish and spiced apple compote (NF) (AF)

MAINS

BAKED BUTTERFLIED FARMED SEA BASS fennel, romesco sauce, almond, basil, salsa Verde (GF)
BUTTER CHICKEN & CASHEW NUT CURRY with golden raisin and saffron rice, poppadom, coriander
WILD MUSHROOM CREPES GRATIN chives, spinach, cheddar cheese mornay sauce (NF)

DESSERTS

APPLE TART WITH ICE CREAM & CALVADOS FLAMBE (NF) | VEGAN LEMON CHEESECAKE