



SAMPLE SET MENU

3 COURSE £32

2 COURSES £27

Chicken liver parfait, truffle butter & melba toast

Or

Beetroot carpaccio, burrata, toasted walnuts & balsamic dressing

Or

Heritage tomato tart, golden cross cheese & tapenade

Herb crusted rack of salt marsh lamb

Or

Pot-roasted pheasant, chipolatas & black pudding

Or

Whole baked guilthead bream stuffed with garlic, lemon and rosemary

Or

Butternut squash, spinach & wild mushroom wellington

All served with dauphinoise potatoes, tarragon roasted carrots & curly kale

Stem ginger panacotta & fruit samosa

Or

Baked chocolate & hazelnut fondant with vanilla ice cream

Or

Cheeseboard with pickle & oatcakes

Please note that we need 24 hours notice to prepare this menu.

A 12.5% service charge will be added to the food bill.

A deposit of £10 per head is also required.