



Party menu 2017

Amuse Bouche

Starters

Crab & cognac soup, crab bonbon, heritage tomato, fennel

Smoked beetroot, baked celeriac, green olive tapenade, labneh & Za'atar

Duck & chicken liver parfait, griottines, mustard leaf, toast

Mains

48hrs sous vide lamb neck, Jerusalem artichoke, Swiss chard, wild mushroom

Baked cod fillet, caramelised cauliflower purée, salsify, spinach & mussel nage

Braised pork belly, spiced pineapple, baby gem, smoked pommes purée

Mushroom and truffle tart fine, duck egg, nutmeg

Desserts

Treacle tart, lemon curd Ice cream

Chocolate Pot, honeycomb, stem ginger Ice cream

Selection of British Cheese with chutney, bread or oatmeal biscuits

2 courses @ £28.95

3 courses @ £35.95

A discretionary service charge of 10% that will be added on your total bill.

Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise