



Party Menu

3 courses £43.95

2 courses £35.95

Sourdough, Poet's butter

Amuse Bouche

Starters

Beef Tomato "Crudo" Aubergine, Miso, Smoked Cashew Nut

Braised Pork Cheek, Pickled Shiitake, Marmite, Espuma

Loch Duart Salmon Biltong, Lemon Gel, Hummus, Watercress

Mains

Braised Beef Shin, Sirloin, Leek, Shimeji, Dauphinoise, Red Wine Jus

Roasted Whole Plaice, South Coast Mussels, Monks Beard, Pink Fir

Pithivier of Leek & Artichoke, Squash, Truffle Sauce

Desserts

White Chocolate Parfait, Yorkshire Rhubarb Sorbet

Ginger & Treacle Cake, Stem Ginger, Orange Ice cream

Selection of 3 British cheese, oatcakes, crackers, chutney

Petit fours

Please note there is a discretionary service charge of 10% that will be included on your bill.

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