

G · O · O · D · M · A · N

' C L A S S I C '

£95

(ALL COURSES SERVED AS A SHARED FEAST)

STARTERS

Prawn Tempura

Avocado, chipotle, Gochujang mayonnaise

Puglian Burrata

Tomatoes and fig balsamic, hazelnuts, basil cress

Galician Beef Cecina

Cured beef, smoked over oak and air, cantaloupe melon

MAINS

Chef's selection of grass-fed Heritage breed steaks, UK

(300g per person)

Served with:

Chips

Triple cooked

Mushrooms

Garlic butter, chives

Creamed spinach

Gruyere cheese

DESSERTS

Tiramisu

Goodman Cheesecake

Mixed berry compote, raspberry coulis



Optional extra course (£18 supplement per person):

Selection of Cheeses

Baron Bigod, Isle of Mull, Strathdon Blue,
served with crackers, chutney & grapes

G · O · O · D · M · A · N

' E X P E R I E N C E '

£115

(ALL COURSES SERVED AS A SHARED FEAST)

STARTERS

Spanish Bluefin Tuna

Oyster dressing, jalapeno, avocado, cracker

Puglian Burrata

Tomatoes and fig balsamic, hazelnuts, basil cress

Caesar Salad

Baby gem lettuce, Caesar dressing, boiled egg, croutons,
pecorino cheese, large clearwater prawns

MAINS

Chef's selection of grass-fed Heritage breed steaks, UK

(400g per person)

Served with:

Chips

Truffle, parmesan

Mac and cheese

Truffle salsa, toasted panko

Mushrooms

Garlic butter, chives

Mixed baby leaf salad

Honey mustard dressing

DESSERTS

Tiramisu

Goodman cheesecake

Mixed berry compote, raspberry coulis



Optional extra course (£18 supplement per person):

Selection of Cheeses

Baron Bigod, Isle of Mull, Strathdon Blue,
served with crackers, chutney & grapes

G · O · O · D · M · A · N

' C H E F ' S C H O I C E '

£165

(ALL COURSES SERVED AS A SHARED FEAST)

STARTERS

Irish Steak Tartare

Hen's egg, crispy sourdough

Seared Devon Scallops

Celeriac puree, truffle, parsley cress

Spanish Bluefin Tuna

Oyster dressing, avocado, jalapeno, cracker

MAINS

Chef's selection of Heritage Breed Steaks, UK and Australia

(300g per person)

Japan, A5 Wagyu, Miyazaki black, Sirloin

(100g per person)

Served with:

Chips

Truffle, parmesan

Mac and cheese

Truffle salsa, toasted panko

Tenderstem broccoli

Chilli, garlic

Spiced carrots

Walnuts, dates

Mixed baby leaf salad

Honey mustard dressing

DESSERTS

Tiramisu

Goodman cheesecake

Mixed berry compote, raspberry coulis

Selection of British artisan cheeses

Baron Bigod, Isle of Mull, Strathdon Blue

served with crackers, chutney & grapes