



## GROUP DINING MENU

All party must choose from same menu type

### GOLD MENU

#### STARTERS

Soup of the Day (VG) (V) (GFOA)

Served with bread

Crispy Butterfly Prawns

Sweet chilli mayonnaise, Lemon

Beetroot Carpaccio (VG) (V) (GFOA)

Crushed hazelnuts, pickled beetroot, smoked tofu cheese

Chicken Lollipops

Thai honey sauce, spring onion, sesame seeds

#### MAIN COURSE

Wild Mushroom Risotto (V) (VGOA) (GF)

Parmesan cheese, crème fraîche, Chives

Slow Cooked Duck Leg

Confit duck bon bon, glazed salsify, cranberry purée, red wine sauce

Fish and Chips

Tartare sauce, lemon, mushy peas, fries

Flat Iron Steak 10oz (GFOA)

Café de Paris butter, glazed carrots, fries

#### DESSERTS

Crème Brûlée (V) (GFOA)

Shortbread, berries, icing sugar

Selection of Ice Creams (V) (GF) & Sorbets (VG) (GF)

Vanilla, chocolate, strawberry, mango, lemon, raspberry

Chocolate Brownie (GF) (VG) (V)

Vegan vanilla ice cream, caramel popcorn

(V) - Vegetarian (VOA) - Vegetarian option available please ask (VG) - Vegan (VGOA) - Vegan option available please ask  
(GF) - Gluten Free (GFOA) - Gluten Free available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

£45  
Two  
Courses



£55  
Three  
Courses

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### DIAMOND MENU

#### STARTERS

Buffalo Mozzarella (V) (GFOA)  
Sourdough bread, sundried tomato, pinenuts, pickled onion, citrus avocado cream

Smoked Duck Breast (GF)  
Pickled heritage beetroot, pistachio crumb, beetroot purée

Kiln Smoked Salmon (GFOA)  
Honey mustard, horseradish cream, pickled cucumber

Beetroot Carpaccio (VG) (V) (GFOA)  
Crushed hazelnuts, pickled beetroot, smoked tofu cheese

Chicken Lollipops (GFOA)  
Thai honey sauce, spring onion, sesame seeds

#### MAIN COURSE

Mushroom Wellington (VG) (V)  
Tender vegetables, herb sauce

Grilled Chicken Skewer (GFOA)  
House salad, fries

Ribeye Steak 10oz (GFOA)  
Watercress, sundried tomato, peppercorn sauce, fries

Fillet of Cod (GF)  
Sautéed spinach, shrimp butter sauce, grilled artichokes

Wild Mushroom Risotto (V) (VG) (V) (GFOA) (GF)  
Parmesan cheese, wild mushrooms, chive, crème fraîche

Gnocchi Arrabbiata (V) (VG) (GFOA)  
Chilli, Garlic, Spinach

#### DESSERTS

Chocolate Brownie (GF) (VG) (V)  
White Chocolate & Raspberry  
Vegan vanilla ice cream, caramel popcorn

Cheesecake (V)  
Freeze dried raspberries,  
meringue, berries compôte

Crème Brûlée (V) (GFOA)  
Short bread, berries

Selection of Cheeses (V)  
Brie, stilton, smoked applewood cheddar, grapes,  
celery, crackers, chutney, apple

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£60

Two  
Courses



£65

Three  
Courses

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### PLATINUM MENU

Glass of prosecco on arrival included

#### STARTERS

Crispy Calamari  
Lemon, tartare sauce, chilli,  
garlic, parsley

Beef Tartare (GFOA)  
Prime beef, egg yolk, mustard,  
capers, cress and bread

Chicken Lollipops (GFOA)  
Thai honey sauce, spring onion, sesame seeds

Beetroot Carpaccio (VG) (GFOA) (V)  
Crushed hazelnuts, pickled beetroot,  
smoked tofu cheese

Tiger Prawns (GF)  
Chilli, parsley, butter, lemon,  
smoked pancetta, micro cress

Smoked Duck Breast (GF)  
Pickled beetroot, beetroot purée, pistachio crumb

#### MAIN COURSE

Fillet Steak 8oz (GF)  
Celeriac purée, wild truffle mushroom sauce  
Cajun Spiced Pork Chop 10oz (GF)  
Creamy mash potato, garlic sauce  
Pan Seared Lemon Sole (GF)  
Crayfish, spiced butter, lemon

Frutti De Mare  
King prawns, tomato fondue, chilli, garlic, mussels, white wine, clams  
Slow Cooked Duck Leg  
Confit duck bon bon, glazed salsify, cranberry purée, red wine sauce (V)

Butternut Squash & Ricotta Ravioli  
Sage butter, parmesan cheese  
Gnocchi Arrabbiata (V) (VG) (GFOA)  
Chilli, Garlic, Spinach

#### DESSERTS

White Chocolate & Raspberry  
Cheesecake (V)  
Freeze dried raspberries, meringue,  
berries compôte

Crème Brûlée (V) (GFOA)  
Short bread, berries, Icing Sugar

Absolute Hazelnut (V)  
Hazelnut mousse, caramelized hazelnuts, salted  
caramel centre with hazelnut pieces

Chocolate Brownie (GF) (VG) (V)  
Vegan vanilla ice cream, caramel popcorn

Selection of Cheese (V) (GFOA)  
Brie, stilton, smoked applewood cheddar, grapes, celery, crackers, chutney, apple