



Spring Formal Dining

APRIL – JUNE

White & Rye Sourdough
English Oysters (£10.00 Supplement)

CHOOSE ONE STARTER FOR THE GROUP

Young Garlic, Sinodun Hill, Tapenade
Porchetta Tonnato
Duck Liver Pâté, Pickles & Toast
Artichoke, Fennel, Lemon & Ricotta
Asparagus & Sauce Moussoine
Grilled Leeks & Sauce Gribiche

CHOOSE ONE MAIN COURSE FOR THE GROUP

Cod, Olive Oil Mash, Gremolata
Grilled Chicken, Vignole & Provincial Aioli
Asparagus Risotto
Potato Pave, Girolles, Green Beans & Herbs
Halibut, Agretti & Butter Sauce (£5.00 Supplement)
Roast Sirloin, Pickled Walnut & Horseradish Cream (£15.00 Supplement)
Served With Seasonal Greens & Potatoes for The Table

CHOOSE ONE PUDDING FOR THE GROUP

Pavlova, Cream & Summer Fruit
Mint & Stracciatella Ice Cream, Shortcake
Chocolate Mousse & Langue Du Chat
Crème Caramel
Custard Tart

Add A Cheese Course For £12 Per Person

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS