



Winter Formal Dining

JANUARY - MARCH

White & Rye Sourdough
English Oysters (£10.00 Supplement)

CHOOSE ONE STARTER FOR THE GROUP

Porchetta Tonnato
Duck Liver Pate, Pickles & Toast
Beetroot Salad, Soft Boiled Egg, Mustard Cream & Horseradish
Grilled Calcots, Romesco & Picada
Crab, Fennel, Lemon & Celery Salad (£5.00 Supplement)
Mackerel, Potenta & Agretti

CHOOSE ONE MAIN COURSE FOR THE GROUP

Cod, Olive Oil Mash, Gremolata
Sea Bream, Spinach & Artichoke
Guinea Fowl, Beans, Lemon & Radicchio
Hogget, Beans, Bagna Cauda & Cime Di Rapa
Artichoke Risotto
Potato Pave, Grilled Radicchio & Beetroot
Served With Seasonal Greens & Potatoes

CHOOSE ONE PUDDING FOR THE GROUP

Almond Tart, Cream, Custard & Ice Cream
Pavlova, Rhubarb, Cream & Lemon Curd
Gateau Ste Victoire & Chocolate Sauce
Chocolate Mousse & Shortcake
Lemon Posset

Add A Cheese Course For £12 Per Person

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS