

GROUP DINING MENU

2 courses for 31.50 | 3 courses for 40.00

PRE ENTRÉE

ADD BAGUETTE V (VE WITHOUT BUTTER)

With Netherend Farm salted butter 5.65

ENTRÉE

SOUFFLÉ AU FROMAGE V

Twice baked soufflé, Coastal Cheddar sauce

TERRINE DE BETTERAVE VE

Beetroot terrine, horseradish sorbet

FEUILLETÉ CROUSTILLANT AU FROMAGE DE CHÈVRE ET OLIVES NOIRES V

Deep-fried goat's cheese & black olive parcel, frisée salad, rosemary oil, balsamic reduction, tomato chutney

SOUPE DE POISSON MÉDITERRANÉENNE

Mediterranean fish soup, rouille, Gruyère & garlic croutons

PLAT

SUPRÊME DE POULET FERMIER POÊLÉ

Pan-fried slow-grown chicken supreme, tarragon & mustard beurre blanc, haricot jaune, parslid new potatoes

CONFIT DE CUISSE DE CANARD GRESSINGHAM

Gressingham duck leg confit, dauphinoise, braised carrot, citrus sauce, candied orange

RISOTTO ESTIVAL AUX LÉGUMES VE

Summer tomato & vegetable risotto, grilled cherry tomatoes, Grana cheese, tomato essence

SALADE NIÇOISE AU SAUMON DE RIVIÈRE

Niçoise salad with lightly cured ChalkStream trout, cos lettuce, white wine potatoes, olives, anchovies

STEAK

SIRLOIN

8oz sirloin steak, French fries, mixed leaf salad, garlic tomato

+4.00 supplement

SAUCES

Café de Paris, Béarnaise, Roquefort, pepper sauce, black garlic mayonnaise

+1.95 each

DESSERTS

CRÈME BRÛLÉE V

Creamy vanilla custard, caramelised sugar topping

CRÉMEUX AU CHOCOLAT NOIR V

Dark chocolate crémeux, Kirsch Amarena cherries, cacao tuile

FRAISES EN VARIATION VE

Strawberry nectar, macerated strawberries & raspberries, cantaloupe melon, strawberry ice cream

SELECTION DE GLACES V | VE WITHOUT BISCUIT

Jude's ice cream or sorbets, three scoops & biscuit.

Ice cream: vanilla, chocolate, strawberry

Sorbet: raspberry, mango, lemon

ADD SELECTION DE FROMAGES

Brillat-Savarin, Saint-Nectaire, Bouchette, Keen's Cheddar, Shropshire Blue,

served with crackers & accompaniments 13.95

MENU
BLANC
group dining



V Vegetarian VE Vegan | For allergen
and nutritional information please
scan QR code