

# Group Set Menu

*2 courses £32 | 3 courses £37*

**Baltzersen's Sourdough, EVO Oil & Aged Balsamic (ve) | 6**

**Nocellara Olives (ve) | 5.5**

## Starters

**Smoked Duck Breast**

*Forced Rhubarb, Chicory & Black Pepper*

**Pan Seared King Scallops**

*Pea & Chilli Puree, Bacon Jam*

**Charred Leek & Chive Tartlet**

*Romesco Sauce, Black Garlic Vinaigrette (v)(n)*

## Mains

**Middlewhite Pork Loin**

*Braised Cheek, Hispi Cabbage, Crispy Sage, Apple Jus*

**Roasted Sea Bream**

*Jersey Royals, Fennel, Samphire & Brown Shrimp Butter*

**Courgette Cacio e Pepe**

*Smoked Almond & Nettle Gremolata (ve)(n)*

**7oz Hereford Fillet Steak**

*Pepper Sauce, Triple Cooked Chips ( £16 supp )*

## Sides

**Braised Leeks, Caper & Chive Dressing (ve) | 5.5**

**Fennel Salted Tenderstem Broccoli (ve) | 6**

**Espelette, Parmesan & Truffle Fries (v) | 6.75**

**Triple Cooked Chips (ve) | 5**

**Honey Mustard Butter Jersey Royals (v) | 6.5**

## Desserts

**Sticky Toffee Pudding, Brandy Butterscotch, Stem Ginger Ice Cream (v)**

**Brioche French Toast, Stewed Raspberry, Demerara Custard (v)**

**Dark Chocolate & Sea Salt Torte, Crème Fraîche (v)**