

GROUP SET MENUS

Parties of up to 12 guests can select from one of the group menus on the day

Parties above 14 guests will be required to send through an individual pre-order from one of the below menus alongside a table plan

Parties of 21 & above are kindly asked to choose same starter, main course and dessert for entire group with dietary requirements catered for separately

Primrose Menu

£45 for lunch/ £60 for dinner

GAZPACHO (vg)

chilled green tomato soup, avocado, grilled crostini, jalepeño

BURRATA (v)

heirloom tomatoes, basil, black olive crumb, baguette croutons

STEAK TARTARE

hand cut beef fillet, classically dressed, parmesan, rosemary & potato bread

RISOTTO (v)

courgette risotto, fine herbs, crispy leek, parmesan

HALIBUT

herbs mash potato, runner beans, sauce vierge

KIEV

Somerset free range chicken breast, garlic butter, Caesar dressing, crispy skin, Parmesan crumbs, baby gem lettuce

CHOCOLATE

Valrhona 70% grand cru chocolate tart, raspberries, star anise

CHEESE CAKE

English strawberries, caramelised meringue

PROFITEROL

choux bun, vanilla ice cream, dark chocolate sauce

Items subject to change depending on availability and seasonality.

The above menu does not list all ingredients, please let us know of any allergies and dietary requirements

GROUP SET MENUS

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Parties above 14 guests will be required to send through an individual pre-order from one of the below menus alongside a table plan

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The Tower Menu £80 for lunch and dinner

GAZPACHO (vg)

chilled green tomato soup, avocado, grilled crostini, jalepeño

CRAB

hand picked Colchester crab cocktail dressed brown crab, coss lettuce, apple & celery

STEAK TARTARE

hand cut beef fillet, classically dressed, parmesan, rosemary & potato bread

RISOTTO (v)

courgette risotto, fine herbs, crispy leek, parmesan

HALIBUT

herbs mash potato, runner beans, sauce vierge

FILLET

190G, Aberdeen Angus grilled baby gem, crispy shallots, ranch dressing

CHOCOLATE

Valrhona 70% grand cru chocolate tart, raspberries, star anise

APRICOT

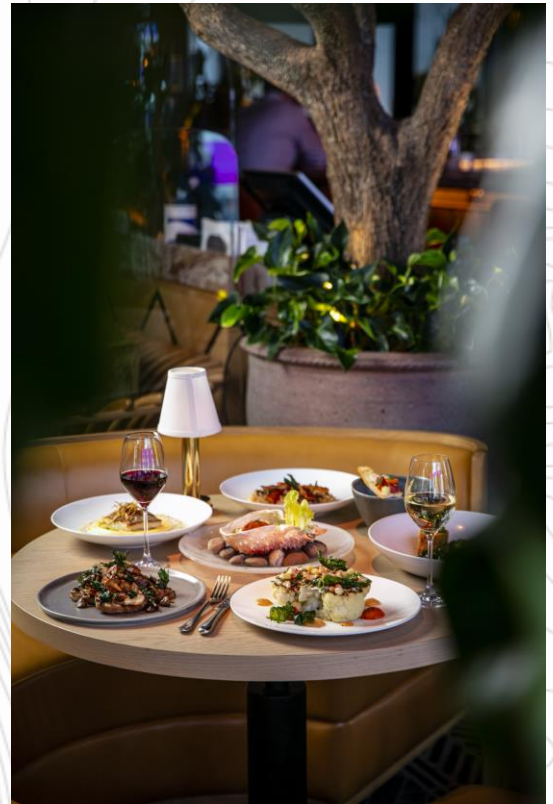
Tarte Tatin, lavender ice cream, manuka honey

CHEESECAKE

English strawberries, caramelised meringue

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Don't forget your roots

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