2 course feasting menu to share Alternative dishes are available for dietaries & allergies, please advise in advance when selecting the menu so we can cater accordingly

TO START ALL SERVED

Toasted brown loaf, whipped confit garlic and chive butter [v] Pig's head croquettes, apple, kohlrabi [df] Wild boar sausage roll, blackberry ketchup

MAINS CHOOSE 2

Torched mackerel, peas and broad beans [gf/df]
Tamworth Pork chop, sweet and sour onions, thyme jus [gf]
Scottish sirloin steak [gf/df]

Served with peppercorn sauce δ red wine jus

SIDES ALL SERVED

Fries, rosemary salt [pb/gf/df]

Spring onion mash potato [v/gf]

Charred broccoli, tomato & chilli dressing [pb/gf/df]

CHEESE

British cheese board, crackers, fruit chutney [v]

Optional course priced at £10pp, or order a selection for the table

3 course feasting menu to share Alternative dishes are available for dietaries & allergies, please advise in advance when selecting the menu so we can cater accordingly

TO START ALL SERVED

Toasted brown loaf, whipped confit garlic and chive butter [v] Pig's head croquettes, apple, kohlrabi [df] Wild boar sausage roll, blackberry ketchup

MAINS ALL SERVED

Roasted duck breast, red cabbage, bitter leaf salad [gf]
Torched mackerel, peas and broad beans [gf/df]
Chateaubriand [gf/df]

Served with peppercorn sauce δ red wine jus

SIDES ALL SERVED

Fries, rosemary salt [pb/gf/df]
Spring onion mash potato [v/gf]
Charred broccoli, tomato & chilli dressing [pb/gf/df]

DESSERT

Chocolate marquise, peanuts, raspberry coulis [v/gf]

CHEESE

British cheese board, crackers, fruit chutney [v]

Optional course priced at £10pp, or order a selection for the table

3 course feasting menu to share Alternative dishes are available for dietaries & allergies, please advise in advance when selecting the menu so we can cater accordingly

TO START ALL SERVED

Roasted scallops, Jerusalem artichoke, pancetta [gf] Pig's head croquettes, apple, kohlrabi [df] Wild boar sausage roll, blackberry ketchup

MAINS CHOOSE 3

Chateaubriand [gf/df]

Cote de Boeuf [gf/df]

T-bone [gf/df]

Torched mackerel, peas and broad beans [gf/df]

Served with peppercorn sauce, red wine jus δ brown butter hollandaise

SIDES ALL SERVED

Truffle and parmesan fries [v/gf]

Spring onion mash potato [v/gf]

Buttered cavolo nero [v/gf]

Charred broccoli, tomato & chilli dressing [pb/gf/df]

DESSERT

Chocolate marquise, peanuts, raspberry coulis [v/gf]

CHEESE

British cheese board, crackers, fruit chutney [v]

Optional course priced at £10pp, or order a selection for the table

4 course feasting menu to share Alternative dishes are available for dietaries & allergies, please advise in advance when selecting the menu so we can cater accordingly

AMUSE BOUCHE

Maldon oysters, pickled cucumber, chilli [df/gf] [2 per person]

TO START ALL SERVED

Roasted scallops, Jerusalem artichoke, pancetta [gf] Pig's head croquettes, apple, kohlrabi [df] Wild boar sausage roll, blackberry ketchup

MAINS CHOOSE 3

Chateaubriand & grilled king prawns, garlic butter [gf]
Cote de Boeuf & grilled king prawns, garlic butter [gf]
Pan fried cod, peas and broad beans [gf]
Roasted duck breast, red cabbage, bitter leaf salad [gf]

Served with peppercorn sauce, red wine jus δ brown butter hollandaise

SIDES ALL SERVED

Truffle and parmesan fries [v/gf]

Spring onion mash potato [v/gf]

Buttered cavolo nero [v/gf]

Charred broccoli, tomato & chilli dressing [pb/gf/df]

DESSERT

Chocolate marquise, peanuts, raspberry coulis [v/gf]

CHEESE

British cheese board, crackers, fruit chutney [v]

Optional course priced at £10pp, or order a selection for the table

[pb] Plant Based [v] Vegetarian [df] Dairy Free [gf] Gluten Free
Please inform us of any allergies. An optional 12.5% service charge will be added to your bill.