

GROUP SET MENU

3 COURSES | 38
MUST PRE ORDER. GROUPS OF 10+

STARTERS

HEIRLOOM TOMATO TART, GREEN GODDESS SORBET (VE)

BARBECUED LAMB BELLY, CELERiac & WILD GARLIC CHIMICHURRI, PUFFED BUCKWHEAT

HOT SMOKED SALMON TART, WHIPPED MASCARPONE, BURNT LEMON GEL, SPRING HERBS

CHICKEN LIVER & ROSEMARY PARFAIT, BROWN BUTTER CRUMPETS, GOOSEBERRY & MARIGOLD COMPOTE

MAINS

MANGO & JALAPENO GLAZED BELLY PORK, SWEET POTATO & RED PEPPER TERRINE, SMOKED SWEETCORN

CONFIT COD, CARAMELISED CAULIFLOWER, HASSELBACK POTATO, CAPER BROWN BUTTER

BUTTER-ROASTED CHICKEN BREAST, COURGETTE, CHICKEN FAT ROSTI, TARRAGON JUS

SMOKED CARROTS, PUMPKIN SEED PUREE, POTATO CRISPS (VE)

32-DAY AGED 8OZ FILLET STEAK, HOUSE FRIES, GRILLED MUSHROOM & TOMATO, PEPPERCORN SAUCE
(£20 SUPP)

SIDES

STEAMED BROCCOLI, CAFE DE PARIS BUTTER (V) | 6

CHARRED POTATO SALAD, SUMMER HERB DRESSING (VE) | 6

BARBECUED SPRING PEAS (V) | 6

SMOKED CAESAR SALAD (V) | 6

HOUSE FRIES (V) | 6

DESSERTS

GUINNESS STICKY TOFFEE PUDDING, TOFFEE SAUCE, EARL GREY ICE CREAM (V)

BANOFFEE SUNDAE, DARK CHOCOLATE SORBET, BANANA BREAD, TONKA BEAN CARAMEL (VE)

ISLE OF MULL CHEDDAR, PICKLED WALNUT GEL, RYE CRACKERS (N) (V)

BAKED CHOCOLATE & CARAMEL MOUSSE, MILK ICE CREAM
(£3 SUPP)