

PARTY MENU

Homemade Seasonal Soup

Grilled Flatbreads & Olive Oil

Torched Atlantic Mackerel & Sesame

Pickled Cucumber, Mustard & Fennel

Creamy Burrata & Isle of Wight Tomatoes

Basil Pesto & Toasted Pine Nuts

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Thyme Roasted Corn Fed Half Chicken

Crushed Jerseys, Spring Onions, Fine Beans

Roasted Suckling Pig & Crispy Crackling

Hispi Cabbage & Spiced Apple Chutney

Asparagus, Broad Bean & Pea Risotto

Aged Parmesan & Candied Olives

Atlantic Hake & Spiced Ratatouille

Heirloom Tomatoes & Baby Watercress

All Main Courses are served with Local Mixed Vegetables
and Thyme & Duck Fat Roast Potatoes

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Eton Mess

Fresh Strawberries, Crushed Meringue & Whipped Vanilla Cream

Goey Gluten-Free Chocolate Nemesis

Crème Fraîche Sorbet

A Selection of Ice Creams & Sorbets

from The Legendary Ice Cream Union

THREE COURSES FOR £35

OPTIONAL SERVICE CHARGE 12.5%

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask. We are very grateful for any feedback. If we have not lived up to expectations, the Service Charge will be removed and every effort will be made to redeem ourselves.