

PARTY MENU

Homemade Seasonal Soup
Grilled Flatbreads & Olive Oil

Smoked Chicken, Mango & Serrano Ham
Mixed Leaves, Pomegranate & Goji Berries

Creamy Burrata & Isle of Wight Tomatoes
Basil Pesto & Toasted Pine Nuts

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Roasted Suckling Pig & Crispy Crackling
Hispi Cabbage & Spiced Apple Chutney

Tortellini of Spinach & Ricotta
Baby Rocket, Truffle & Shaved Parmesan

Atlantic Hake & Spiced Ratatouille
Heirloom Tomatoes & Baby Watercress

Marinated Rib Eye Steak
Celery Salted Fries & Sauce Béarnaise

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

Artisan Cheeses
Fig Chutney, Grapes & Gluten Free Biscuits

THREE COURSES FOR £45

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.