

PARTY MENU

Homemade Seasonal Soup

Grilled Flatbreads & Olive Oil

Hot Smoked Chalk Stream Trout & Caviar

Pickled Cucumber, Carrots, Crème Fraîche

Creamed Burrata & Orange & Pine Nuts

Parsley Pesto & Ruby Endive

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Roasted Suckling Pig & Hispi Cabbage

Crispy Crackling, Spiced Apple Chutney

Vegan Spaghetti Bolognese ①

Chestnut Mushrooms, Lentils & Tomatoes

Whole Lemon Sole

Capers & Parsley, New Potatoes

Marinated Sirloin Steak

Celery Salted Fries & Pink Peppercorn Sauce

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White Chocolate Panna Cotta

Passion Fruit & Candy Popcorn

Blackberry & Apple Crumble

Vanilla Custard

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.