

PRE ORDER REQUIRED



Starters

Oak Smoked Salmon with Crayfish Tail and Fennel Salad in Bloody Mary Dressing (GF)

Gin and Tonic Battered Prawns with Lime Mayonnaise

Beef Carpaccio with Chimichurri Squash and Red Pepper Salad with Chipotle Dressing (GF)

Smoked Duck Greek Salad with Creamed Feta Cheese, Sun Dried Tomatoes, Olives and Pickled Cucumber – Pesto (GF)

Crispy Fried Aubergine in a Sticky, Spicy Sweet and Sour Glaze (Vg)

Mezze Plate – Chickpea Falafel, Hummus, Baba Ghanoush, Beetroot Tahini, Tzatziki, Carrot + Pine Nut Salad, Pickled Vegetables and Flat Bread (V) (GF please request GF Bread)

Mains

Roast Grass Fed Beef (cooked medium Rare) with Dauphinoise Potato and French Beans – Port Wine Jus (GF)(£2.00 supplement)

Pan Fried Fillet of Stone Bass with Crab Mash, Mange Tout, Samphire Grass and Lemon Caper Butter (GF)(£2.00 supplement)

Cornfed Chicken Breast with Creamed Corn Polenta, Sauteed Wild Mushrooms, Tenderstem Broccoli and Roast Garlic Hollandaise (GF)

Persian Marinated Lamb Rump with Spiced Labneh, Pomegranate Gel and a Chickpea, Watermelon, Grape, Feta, Pistachio, Pickled Rind and Mint Salad (GF)

Grilled Halloumi Cheese with Burnt Honey Nuts, Grilled Courgettes, Roast Sweet Potato and Vegan Queso Dip (V)(GF)

Puddings

Cinnamon Panna Cotta with Apple and Nut Crumble Topping

Warm Treacle Tart with Toffee Crunch Ice Cream

Rich Chocolate Nemesis with St Clements Posset and Shortbread (GF please request G.F Biscuit)

Hazelnut Parfait with Hot Toffee Sauce (GF)

Plate of English Cheese with condiments - Cheddar, Brie and Blue Cheese (£2.50 supplement) (GF please request GF Crackers)

3 Courses £44.50/ Starter + Main £35.00/ Main + Pudding £34.00 per person
10% service will be added to the total bill



VEGAN MENU

Starters

Crispy Fried Aubergine in a Sticky, Spicy Sweet and Sour Glaze

Thai Jackfruit and Corn Cake with Kimchi and Sweet Chilli Jam

Mezze Plate –Chickpea Falafel, Hummus, Beetroot Tahini, Carrot + Pine Nut Salad, Baba Ghanoush, Pickled Vegetables – Flat Bread (G.F please request G.F Bread)

Mains

Grilled Vegan Halloumi Cheese with Maple Glazed Nuts, Grilled Courgettes, Roast Sweet Potato and Vegan Queso Dip (G.F)

Roast Mushroom filled with Beetroot, Horseradish Leeks and Dan's 'Nut Feta' with Bubble & Squeak - Vegetable Gravy (G.F)

Char Sui Broccoli on Coconut Rice Cake, Stir Fried Greens, Toasted Peanut and Sesame (GF please ask GF Soy)

Puddings

Chocolate Orange Tart with Plant Based Bourbon Vanilla Ice Cream (G.F)

Warm Treacle Tart with Plant Based Salted Caramel Ice Cream

3 Courses £39.50/ Starter + Main £30.00/ Main + Pudding £29.50 per person
10% service will be added to the total bill