



·Set Menu·

Available for restaurant and private dining

Please choose courses based on the following guidelines:

10 people, 3 choices per course

11 - 16 people, 2 choices per course

17+ people, 1 choice per course

STARTERS

Treacle smoked salmon, dill crème fraîche, porter bread
Hereford beef carpaccio, pickled walnuts, shallot purée, quail egg, truffle oil
Baby spinach, wild mushroom, crispy bacon, avocado, quail egg, croutons

MAIN COURSE

Roast sea trout, pickled summer vegetables, gremolata emulsion
Rib eye steak 250g, shallots and watercress
Potato gnocchi, wilted baby spinach, woodland mushrooms, toasted hazelnut, Madeira cream

DESSERT

Peanut butter & chocolate, iced Valrhona chocolate cream,
salted peanut butter ganache, toasted marshmallow
Pineapple carpaccio, yogurt sponge, lemon, yogurt sorbet
Sticky toffee pudding, honeycomb ice cream

CHEESE BOARD

A selection of British cheese, chutneys,
pickles and crackers per table
£8 per person

£45.00 per person