



·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

Cornish crab, avocado citrus salad, shellfish mayonnaise

Roast scallops, pea purée, cauliflower, couscous, smoked bacon crumble

90g Steak tartare, Burford brown egg yolk

Chargrilled asparagus, poached duck egg, Parmesan crisp, truffle hollandaise

MAIN COURSE

Confit pork belly, truffle potato fondant, caramelised apple, heritage carrots, burnt apple purée

8OZ Fillet of beef, shallot and watercress salad (£5 supplement per person)

Lemon sole, soft herb linguine, potted brown shrimp butter

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

Lemon meringue pie, textures of meringue lemon cream & jelly, pastry crumbs

Raw almond panna cotta, apricot & fleur de sel glaze, poached apricot

CHEESE BOARD

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

£8 per person

£60.00 per person