

GROUP DINING MENU

All party must choose from same menu type

GOLD MENU

STARTERS

Soup of the Day (VG) (V) (GFO)
Served with bread

Crispy Butterfly Prawns
Sweet chilli mayonnaise, lemon

Beetroot Tartare (VG) (GF) (V)
Caramelized pear, hazelnuts, beetroot pearl, micro cress

Slow Cooked Lamb Ribs (GF)
Smoked yoghurt, chives

MAIN COURSE

Roasted Cauliflower (VG) (GF)
Tahini sauce, roasted pistachio, pomegranate, herb sauce

Lemon & Asparagus Risotto
Parmesan cheese, puree

Chicken Schnitzel
Tomatoes, rocket, capers, parmesan, onion

Fish and Chips
Tartar sauce, lemon, mushy peas, fries

Striploin Tagliata 10oz (GFO)
Served with red wine jus, rocket, parmesan, chives, fries

DESSERTS

Crème Brulee (V) (GFO)
Short bread, berries

Selection Of Ice Creams (V) & Sorbets (VG)
Vanilla, chocolate, strawberry, mango, lemon, raspberry

Chocolate Brownie (GF) (VG) (V)
Vegan vanilla ice cream, caramel popcorn

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFO) - Gluten Free available please ask (VGO) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

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DIAMOND MENU

STARTERS

Burrata (V) (GFO)

Concasse tomato, basil, extra virgin olive oil, grilled sourdough bread

Smoked Duck Breast (GF)

Squash purée, grilled pordon peppers, crushed walnuts, kale

Smoked Salmon Carpaccio (GF)

Beetroot purée, pickled fennel, black onion seeds, lemon crisp

Beetroot Tartare (VG) (GF) (V)

Caramelized pear, hazelnuts, beetroot pearl, micro cress

Crispy Butterfly Prawns

Sweet chilli mayonnaise, lemon

MAIN COURSE

Penne Arrabiata (V) (VG) (GF)

Chilli, garlic, spinach

Chicken Skewer (GFO)

Served with fries, house salad

Ribeye Steak 10oz (GF)

Served with peppercorn sauce, bone marrow, watercress, sundried tomato, honey truffle olive oil

Pan Seared Salmon Fillet (GF)

Cajun spiced, cauliflower purée, wild mushrooms, pak choi

Squash & Pancetta Risotto (GF)

Smoked pancetta, purée, crispy ham, parmesan cheese

Spinach and Ricotta Ravioli (V)

Sage butter, parmesan cheese

DESSERTS

Crème Brulee (V) (GFO)

Short bread, berries

Chocolate Brownie (GF) (VG) (V)

Vegan vanilla ice cream,
caramel popcorn

Honeycomb Cheesecake

Caramel sauce, meringue, freeze dry raspberries

Selection of Cheese

Brie, stilton, smoked apple wood, grapes,
celery, charcoal crackers, chutney

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PLATINUM MENU

STARTERS

Crispy Calamari

Lemon, tartare sauce, chilli,
garlic, parsley

Beef Tartare (GFO)

Prime beef, egg yolk, mustards,
capers, bread, and cress

Beetroot & Goat's Cheese Gnocchi (V)

Butternut squash velouté,
parmesan crisp

Beetroot Tartare (VG) (GF) (V)

Caramelized pear, hazelnuts,
beetroot pearl, micro cress

Oysters (GF)

Served on crushed ice, grilled lemon,
red wine vinaigrette with shallots

Smoked Duck Breast (GF)

Squash purée, grilled pardon peppers,
crushed walnuts, kale

MAIN COURSE

Fillet Steak 8oz (GF)

Grilled asparagus, pressed potato, red wine jus

Cajun Spiced Pork Chop (GF)

Creamy mash potato, sautéed spinach, garlic sauce

Grilled Whole Bream (GF)

Grilled, cherry tomato, tender stem broccoli, onion, lemon, rosemary & thyme

Frutti De Mare

Linguini pasta, chilli, garlic, tiger prawns, mussels, clams, white wine, tomato sauce

Herb Crusted Chicken Supreme (GFO)

Parmesan, mini fondant potato, butternut squash purée, crispy chicken skin, red wine sauce

Spinach and Ricotta Ravioli (V)

Sage butter, parmesan cheese

Roasted Cauliflower (V) (VG) (GFO)

Tahini sauce, roasted pistachio, pomegranate, herb sauce

DESSERTS

Honeycomb Cheesecake (V)

Caramel sauce, meringue, freeze dry raspberries

Black Forest Sundae (V) (GFO)

Vanilla ice cream, brownie, caramel,
hazelnuts, vanilla cream

Chocolate Brownie (GF) (VG) (V)

Vegan vanilla ice cream, caramel popcorn

Mango passion fruit finger (V)

Chantilly cream, passion fruit, white chocolate
mousse, fruit jelly, berries

Selection of Cheese (V) (GFO)

Brie, stilton, smoked apple wood, grapes, celery, charcoal crackers, chutney

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