

£35  
Two  
Courses



£45  
Three  
Courses

## GROUP DINING MENU

All party must choose from same menu type

### GOLD MENU

#### STARTERS

Soup of the Day (VG) (V) (GFOA)

Served with bread

Crispy Butterfly Prawns

Sweet chilli mayonnaise, Lemon

Beetroot Carpaccio (VG) (V) (GFOA)

Crushed hazelnuts, pickled beetroot, smoked tofu cheese

Chicken Lollipops

Thai honey sauce, spring onion, sesame seeds

#### MAIN COURSE

Wild Mushroom Risotto (V) (VGOA) (GF)

Parmesan cheese, crème fraîche, Chives

Slow Cooked Duck Leg

Confit duck bon bon, glazed salsify, cranberry purée, red wine sauce

Fish and Chips

Tartare sauce, lemon, mushy peas, fries

Flat Iron Steak 10oz (GFOA)

Café de Paris butter, glazed carrots, fries

#### DESSERTS

Crème Brûlée (V) (GFOA)

Shortbread, berries, icing sugar

Selection of Ice Creams (V) (GF) & Sorbets (VG) (GF)

Vanilla, chocolate, strawberry, mango, lemon, raspberry

Chocolate Brownie (GF) (VG) (V)

Vegan vanilla ice cream, caramel popcorn

(V) - Vegetarian (VOA) - Vegetarian option available please ask (VG) - Vegan (VGOA) - Vegan option available please ask  
(GF) - Gluten Free (GFOA) - Gluten Free 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

**Buffalo Mozzarella (V) (GFOA)**  
Sourdough bread, sundried tomato, pinenuts, pickled onion, citrus avocado cream

**Smoked Duck Breast (GF)**  
Pickled heritage beetroot, pistachio crumb, beetroot purée

**Kiln Smoked Salmon (GFOA)**  
Honey mustard, horseradish cream, pickled cucumber

**Beetroot Carpaccio (VG) (V) (GFOA)**  
Crushed hazelnuts, pickled beetroot, smoked tofu cheese

**Chicken Lollipops (GFOA)**  
Thai honey sauce, spring onion, sesame seeds

#### MAIN COURSE

**Mushroom Wellington (VG) (V)**  
Tender vegetables, herb sauce

**Grilled Chicken Skewer (GFOA)**  
House salad, fries

**Ribeye Steak 10oz (GFOA)**  
Watercress, sundried tomato, peppercorn sauce, fries

**Fillet of Cod (GF)**  
Sautéed spinach, shrimp butter sauce, grilled artichokes

**Wild Mushroom Risotto (V) (VGOA) (GF)**  
Parmesan cheese, wild mushrooms, chive, crème fraîche

**Gnocchi Arrabbiata (V) (VG) (GFOA)**  
Chilli, Garlic, Spinach

#### DESSERTS

**Chocolate Brownie (GF) (VG) (V)**  
**White Chocolate & Raspberry**  
Vegan vanilla ice cream, caramel popcorn

**Cheesecake (V)**  
Freeze dried raspberries,  
meringue, berries compôte

**Crème Brûlée (V) (GFOA)**  
Short bread, berries

**Selection of Cheeses (V)**  
Brie, stilton, smoked applewood cheddar, grapes,  
celery, crackers, chutney, apple

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£60

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£65

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Courses

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### PLATINUM MENU

Glass of prosecco on arrival included

#### STARTERS

**Crispy Calamari**  
Lemon, tartare sauce, chilli,  
garlic, parsley

**Beef Tartare (GFOA)**  
Prime beef, egg yolk, mustard,  
capers, cress and bread

**Chicken Lollipops (GFOA)**  
Thai honey sauce, spring onion, sesame seeds

**Beetroot Carpaccio (VG) (GFOA) (V)**  
Crushed hazelnuts, pickled beetroot,  
smoked tofu cheese

**Tiger Prawns (GF)**  
Chilli, parsley, butter, lemon,  
smoked pancetta, micro cress

**Smoked Duck Breast (GF)**  
Pickled beetroot, beetroot purée, pistachio crumb

#### MAIN COURSE

**Fillet Steak 8oz (GF)**

Celeriac purée, wild truffle mushroom sauce

**Cajun Spiced Pork Chop 10oz (GF)**

Creamy mash potato, garlic sauce

**Pan Seared Lemon Sole (GF)**

Crayfish, spiced butter, lemon

**Frutti De Mare**

King prawns, tomato fondue, chilli, garlic, mussels, white wine, clams

**Slow Cooked Duck Leg**

Confit duck bon bon, glazed salsify, cranberry purée, red wine sauce  
(V)

**Butternut Squash & Ricotta Ravioli**

Sage butter, parmesan cheese

**Gnocchi Arrabbiata (V) (VG) (GFOA)**

Chilli, Garlic, Spinach

#### DESSERTS

**White Chocolate & Raspberry  
Cheesecake (V)**

Freeze dried raspberries, meringue,  
berries compôte

**Crème Brûlée (V) (GFOA)**

Short bread, berries, Icing Sugar

**Absolute Hazelnut (V)**

Hazelnut mousse, caramelized hazelnuts, salted  
caramel centre with hazelnut pieces

**Chocolate Brownie (GF) (VG) (V)**

Vegan vanilla ice cream, caramel popcorn

**Selection of Cheese (V) (GFOA)**

Brie, stilton, smoked applewood cheddar, grapes, celery, crackers, chutney, apple