

FOR PARTIES OVER 10

MINIMUM TWO COURSES PER PERSON

NIBBLES

Marinated Olives (V, VG, GF) £4.50

Bread Basket (V, VGOA, GFOA) £5.50
Butter, olive oil, balsamic

Small Crispy Butterfly Prawns £5.50
Sweet chilli mayonnaise

Smoked Almonds (V, GF, VG) £4.50

Arancini £5.50
Spinach, mozzarella, parmesan cream

STARTERS

Soup of the Day (V, VG, GFOA) £9.50
Served with bread

Burrata, Pistachio & Hot Honey (V) £15
Chilli honey, pistachio crumb, basil oil and grilled sourdough

Tiger Prawns & Chorizo £16
Crispy chorizo, confit tomato, garlic and parsley, butter

Crab Cake £16
Truffle remoulade, frisée, apple, radish & celery salad, lime, chilli, coriander

Beetroot Carpaccio (V, VGOA) £11
Toasted pistachio, orange, goat's cheese crumble, vinaigrette

Glazed Smoked Duck £15
Chilli & soy glaze, pickled baby onion, parsnip & apple purée, hazelnut crumb

Crispy Calamari £14
Lemon, tartare sauce, chilli, garlic, parsley

Venison & Beef Shin Terrine £10.50
Little & Cull terrine, truffle mayonnaise, confit balsamic onions, crostini, micro cress

MAINS

Chestnut Wellington (V) £17
Portobello mushroom, onion & cranberry sauce, charred vegetables

Chicken Supreme £22
Butter bean casserole, mirepoix, smoked pancetta, rich red wine jus, charred spring onion

Truffle Mushroom Risotto (VOA, VGOA) £19
Wild mushrooms, parmesan crisp, chives, charred leeks, grana padano

Confit Duck Leg £23
Cranberry gel, confit duck bon bon, glazed parsnips, squash purée, red wine & pomegranate reduction

Fish and Chips £19.50
Tartare sauce, mushy peas, lemon, fries

Slow Braised Beef Short Rib £24.50
Creamy mash potato, pancetta & red wine reduction, chives

Pan-Seared Sea Bass Fillet £25
Petits pois, mushrooms, borlotti beans, pancetta, lobster bisque, turned potato

Sirloin & Green Peppercorn £28
Chargrilled 10oz sirloin steak, fries, grilled portobello mushrooms, roasted tomato, dressed rocket

(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 of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

SIDES

Fries	£5	Mash Potato (V)	£6
		Butter, cream	
Truffle Fries	£8	Chilli & Broccoli (V, VGOA)	£6
Grana Padano		Butter	
House Salad (V, VGOA)	£5		
Cherry tomato, red onion, cucumber, honey mustard dressing			

DESSERTS

Crème Brûlée (V, GFOA) £8.50
Shortbread, berries, icing sugar

Affogato Al Caffè £9
Espresso shot, vanilla ice cream, chocolate flaked bar

Black Forest Sundae (V, GFOA) £12
Brownie, pitted cherries, chantilly cream, caramel sauce, hazelnuts, vanilla ice cream

Trio Cheese Plate (V, GFOA) £13.95
Cheese selection, grapes, celery, apple, fruit chutney, charcoal crackers

Selection of Ice Cream (V, GF) & Sorbet (VG, V, GF) £6
Choose 2 scoops: Vanilla | Chocolate | Strawberry | Mango sorbet | Lemon sorbet

Chocolate Brownie (GF, V, VG) £9
Caramel popcorn, vegan vanilla ice cream

Honeycomb Cheesecake £9.50
Sweet biscuit, caramel sauce

Blood Orange Tart (VGOA, V) £9
Freeze-dried raspberries, citrus meringue

Chocolate Lava Cake (V, GFOA) £8.50
Vanilla ice cream, chocolate sauce, honeycomb, icing sugar

... Just a Little Something

Mini Chocolate Truffles (GF, V) £5.50
With liquid salted caramel centre

Square French Macarons (GF, V) £6
Almond & vanilla cream filling

HOT DRINKS

Cappuccino	£4.30	Macchiato	£3.30	Green Tea	£3.95
Latte	£4.30	Double Macchiato	£4.30	Chamomile Tea	£3.95
Americano	£4.30	English Breakfast Tea	£3.95	Fresh Mint Tea	£4.25
Espresso	£3.25	Earl Grey Tea	£3.95	Hot Chocolate	£4.25
Double Espresso	£4.30	Peppermint Tea	£3.95	Pot of Hot Water	£2

LIQUEUR COFFEES

Single £9 | Double £13 | Jameson | Baileys | Tia Maria | Courvoisier | Cointreau

(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 of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.