



Group Menu

£25 pp

Starters

Duck Liver Paté, orange gel, Melba toast, fruit chutney

Vegetarian Terrine, rosemary focaccia, micro herbs, mustard oil

Poached Duck Egg, asparagus, truffle shavings and oil

Carpaccio of Tuna, stuffed with a local crab mousse

Mains

Cannon of Lamb, fondant potato, chantenay carrot, swede, lamb jus

Roast Red Onion Flat Bread, blue cheese, vine tomato, kale, roast beets, vegetarian "Scotch" egg and balsamic glaze.

Salmon en Croute, dill and caper croquettes, prawn and lemon cream sauce

Coq au Vin, sweet potato mash

Dessert

Chocolate Tarte, blackcurrant sorbet

White Chocolate and Raspberry Crème Brulee, clotted cream

Fruits of the Forest, ice cream parfait

All our dishes are freshly prepared to order. Please advise us of any dietary needs we can help with.

Whilst we take every care in preparation our seafood may contain small bones or shell.

Service charge of 10% added to tables of 8 or more. All gratuities go to our serving teams