



Group Menu £35 pp

Wild Mushroom and Pearl Barley Soup, tarragon oil
Warm Smoked Mackerel, horseradish cream, pickled vegetables
Beef Carpaccio, watercress, radish, herb infused oil
Bloody Mary Pawns, avocado, chives

Open Beef Wellington, asparagus, roasted shallots, red wine jus
Trio of Pork Belly, fondant potato, roast baby carrots, French mustard jus
Roast Breast of Herby Chicken, wild mushroom & spinach spaghetti, cream & champagne sauce
Salmon en Croute, roast violet potatoes, asparagus spears, baby carrots, prawn & dill cream sauce
Mushroom Wellington, cream cheese, spinach, roasted onions, potato fondant, vegetable jus

Raspberry Crème Brûlée, pistachio shortbread
Black Forest gateau, boozy cherry cream
Chocolate Cookie, Custard and Cherry Ice Cream Sandwich
Cheese Platter, crackers, chutney

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