



Available for pre-booked parties of between 15 & 32 in our private dining room
Dinner reservations are accepted for either 7.00 for 7.30pm or 8.00 for 8.30pm only

Starters

Chef's seasonal soup, homemade bread (v)

Ratatouille tarte Tatin (v)

basil & micro herb salad, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Seared carpaccio of tuna

watermelon, feta cheese, pumpkin seeds & sloe gin reduction

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon dressing

Pigeon, pheasant & wild boar

sweetcorn purée, micro herb salad

Main Courses

Sweet potato tagine (v)

Moroccan spiced cous-cous, onion bhaji

28 day aged Fillet steak (supp £3.50)

tomato, mushroom & mozzarella parcel, watercress, chunky triple cooked chips

Pan seared breast of chicken

pesto mash, ratatouille, curly kale

Sticky slow braised lamb

parsnip purée, saffron braised salsify, dauphinoise potatoes, rosemary & redcurrant jus

Braised belly of pork in Pernod & fennel

carrot & ginger rosti, sautéed courgette, apple & ginger purée, peppercorn sauce

Herb crusted baked cod

roasted new potatoes, roasted tomato sauce, basil pesto, tender stem broccoli bake

Desserts

Treacle sponge pudding, pecan nut ice cream, clotted cream

Chocolate & orange Jaffa cake torte, orange crisps, orange peel

Iced Malibu & coconut parfait, layered with caramelised pineapple & praline

Platter of British cheeses, biscuits, homemade chutney, apple (supp £2.50)

Selection of ice creams or fruit sorbets (3 scoops)

Spiced apple cake, rum & raisin ice cream

Filter Coffee or Tea is charged extra, from £3.00 per person

Monday to Saturday Lunch - 3 Courses - £28.00

Monday to Thursday Dinner - 3 Courses - £28.00

Friday & Saturday Dinner - 3 Courses - £35.00

A 10% discretionary Service Charge will be added to your total food and drinks bill
(please ask if you would like to see our policy on how this is distributed.)

See **Children's Party menu** for 10 years old & under

Before ordering please speak to our staff if you or your guests have a food allergy or intolerance.

Please submit your pre-order 10 days prior, along with place cards & table plan, both indicating each guest's menu choices



Available for pre-booked parties of between 15 & 32 in our private dining room

Starters

Chef's seasonal soup, *homemade bread* (v)

Ratatouille tarte Tatin (v)

basil & micro herb salad, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon dressing

Pigeon, pheasant & wild boar

sweetcorn purée, micro herb salad

Main Courses

Traditional roast beef

Corn fed roasted breast of chicken & stuffing

Sticky slow braised lamb

ALL OF THE ABOVE MAIN COURSES SERVED WITH:

roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy

Sweet potato tagine (v)

Moroccan spiced cous-cous, onion bhaji

Herb crusted baked cod

roasted new potatoes, roasted tomato sauce, basil pesto, tender stem broccoli bake

Desserts

Treacle sponge pudding, *pecan nut ice cream, clotted cream*

Chocolate & orange Jaffa cake torte, *orange crisps, orange peel*

Iced Malibu & coconut parfait, *layered with caramelised pineapple & praline*

Platter of British cheeses, *biscuits, homemade chutney, apple* (sup £2.50)

Selection of ice creams or fruit sorbets (3 scoops)

Spiced apple cake, rum & raisin ice cream

Filter Coffee or Tea is charged extra, from £3.00 per person

Sunday Lunch - 3 Courses - £28.00

A 10% discretionary Service Charge will be added to your total food and drinks bill
(please ask if you would like to see our policy on how this is distributed.)

See **Children's Party menu** for 10 years old & under

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For Children aged 10 years & under

Starters

Rosemary & garlic foccacia bread (v)

Chef's seasonal soup, crusty roll (v)

Mini prawn cocktail, Marie Rose sauce

Main Courses

Penne, tomato, cheese (v)

Chicken goujons, skinny fries, peas

Fish goujons, skinny fries, peas

Junior burger, toasted bun, coleslaw, fat chips

Desserts

Chocolate & orange Jaffa cake torte, vanilla ice cream

Selection of ice creams or fruit sorbets

Additional Main Courses served for Sunday parties

Traditional roast beef, Yorkshire pudding, pan gravy

Roast chicken, pan gravy

Served with roast potatoes & a medley of fresh vegetables

Children aged 10 years & under - 3 Courses - £15.75

A 10% discretionary Service Charge will be added to your total food and drinks bill
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