



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, Chef's bread (v)

Caramelised red onion tarte Tatin (v)

roasted pepper, gremolata, goats' cheese mousse, balsamic reduction

Smooth chicken liver parfait

chutney, Sardinian Music bread, toasted brioche

Sautéed, butterflied giant tiger prawns

toasted focaccia, brown shrimp butter

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon & keta 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 medium cooked only (supp £3.50)

parcel of tomato, spinach & mushroom, chunky triple cooked chips

Pan seared breast of chicken

pesto mash, ratatouille, curly kale

Sticky slow braised lamb

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

10-hour braised Pernod & fennel pork belly

bubble & squeak, confit onion & fennel compote, caramelised apple & ginger purée, red wine jus

Herb crusted baked cod

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

Desserts

Treacle sponge pudding, pecan nut ice cream, clotted cream

Chocolate & orange Jaffa cake torte, orange crisp, orange gel

Iced Malibu & coconut parfait, caramelised pineapple, praline

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

Spiced apple cake, rum & raisin ice cream

Selection of ice creams or fruit sorbets (3 scoops)

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
Lunch reservations are accepted between 12 midday & 4.00pm

Starters

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

Caramelised red onion tarte Tatin (v)

roasted pepper, gremolata, goats' cheese mousse, balsamic reduction

Smooth chicken liver parfait

chutney, Sardinian Music bread, toasted brioche

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon & keta 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, tender stem broccoli, basil pesto, roasted tomato sauce

Desserts

Treacle sponge pudding, pecan nut ice cream, clotted cream

Chocolate & orange Jaffa cake torte, orange crisp, orange gel

Iced Malibu & coconut parfait, caramelised pineapple, praline

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

Spiced apple cake, rum & raisin ice cream

Selection of ice creams or fruit sorbets (3 scoops)

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

Sunday Lunch - 3 Courses - £31.00

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

**For Children aged 10 years & under****Starters****Rosemary & garlic foccacia bread (v)****Chef's seasonal soup, Chef's bread (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, skinny fries, peas****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, gravy****Roast Chicken, gravy***Served with roast potatoes & seasonal 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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both indicating each guest's menu choices