



PARTY MENU

Three Courses £34.95

STARTERS

SOUP OF THE DAY GFO + DFO + V
homemade bread

CONFIT CHICKEN TERRINE GFO + DF
vegetable atchar, toasted ciabatta

GOATS CHEESE MOUSSE V
variations of beetroot, ginger bread crumb

CURED SALMON GF + DF
cucumber, lemon gel, samphire ravigote

MAINS

GRILLED HAKE GF
crushed new potatoes, braised fennel, crispy capers, lemon and herb cream sauce

CORNFED PAN ROASTED CHICKEN BREAST GF
mushroom ragout, savoy with crispy pancetta, red wine jus

DUKKAH SPICED CAULIFLOWER STEAK GF + VEO + CN
pickled king oyster mushroom, kale, vegetarian jus

Ruby & White SIRLOIN STEAK 200g GF + DF
skinny fries or mixed leaves

DESSERTS

DARK CHOCOLATE AND HAZELNUT TART CN
berry gel, chantilly cream

ALMOND CAKE CN
bay mousse, apple

PORT & HIBISCUS POACHED PEAR GF + DF
citrus sorbet, honeycomb

COWSHED CHEESE PLATE GFO
supplement £4.00

GF Gluten Free GFO Gluten Free Option V Vegetarian DF Dairy Free DFO Dairy Free Option CN Contains Nuts VEO Vegan Option

Please note a discretionary 10% service charge will be added to your bill for tables of eight guests or more. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Please be sure to inform your waiter or waitress of any allergies.