

GROUP MENU

**PLEASE CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS
TO CREATE YOUR OWN MENU**

STARTERS

Roasted Red Pepper, Tomato Soup, Buffalo Mozzarella & Basil Oil (v) (gf) £5.25

Smoked Salmon, Horseradish Cream, Mixed leaves £5.95

Chicken Liver Parfait, Red Onion Marmalade, Toasted Ciabatta £5.95

Roast Butternut Soup, Truffle oil, Cream, Chives £6.50

Pressed Ham Hock Terrine, Piccalilli, Toasted Ciabatta £6.50

Smoked Trout Pate, Baby Leaf Salad, Crusty Bread £5.95

Chicken, Pea Puree, Pancetta, Parmesan, Asparagus £7.50

Black Pepper & Truffle Goats Cheese Mousse, English Beetroot,
Grapefruit & Black Olive £7.95

Cured Sea Trout, Sea Trout Tartar, Crème Fraîche & Cucumber £7.50

MAINS

Roast Chicken Breast, Dauphinois Potato, Savoy Cabbage, Jus £14.50

Fillet of Salmon, Thyme Fondant Potato, Pearl Barley, Clams £15

Risotto of Cepes, Truffle Salsa, Crème Fraîche £13

Roasted Sirloin of Beef, Roasted Onion, Duck Fat Potatoes,
Yorkshire pudding £15.50

Whole Roast Megrin Sole, Caper Beurre Noisette, Jersey Royal
Potatoes, Green Beans £16

Braised Lamb Shank, Pommes Anna, Chantenay Carrots, Jus £17

Cod, Spinach Puree, Pomme Mousseline, Girolle Mushrooms (gf) £17

Portobello Mushroom Wellington, Fondant potato, Truffle cream (v) £14

DESSERTS

Selection of Sorbets £4

Eton Mess £5.50

Sticky Toffee pudding, Caramel Sauce, Clotted cream £5.50

Brioche Bread & Butter Pudding, Crème Anglaise £6

Chocolate & Hazelnut Tart, Chantilly Cream, Raspberry £6.50

Red Wine, Star Anise Poached Pear, Jelly, Walnuts, Pear Sorbet (gf) £6.50

White Chocolate Panna Cotta, Assiette of Raspberries, Toasted
Hazelnut Tuille £6

Vanilla Crème Brûlée, Short bread, Raspberries £6.50

Tarte au Citron, Whipped Mascarpone, Strawberries £6.50