



Party Menu 1

2 course £ 34

3 course £ 41

To start

Pumpkin ravioli

Home-made pumpkin ravioli served with a butter sauce toasted pumpkin seeds and crispy sage

Beetroot goats curd salad

A salad of lamb's lettuce goat cheese curd, runner beans and beetroot with a balsamic glaze

Teriyaki salmon

Marinated teriyaki salmon fillet served with ginger glass noodles, pak choi and a sesame seed dressing

To follow

Saddle of venison

West Country venison loin with roasted quince, celeriac remoulade, rosemary creamed potato served with honey orange jus

Stone bass supreme

Seared stone bass with Jerusalem artichoke buttered curly kale and a mussel broth

Char-grilled Halloumi

Bar marked halloumi with roasted peppers, courgettes and Swiss red chard

8 oz. English sirloin

Chargrilled to your liking and served with flat mushroom roasted plum tomato and triple cooked chips

Side dishes £ 3.60 each

Braised red cabbage with port, winter spices and orange,

Sauteed Brussel sprouts and crispy bacon

Roasted root vegetable with blossom honey and thyme

Rocket and parmesan salad

Garden salad

Triple cooked chips

Steamed baby potatoes

To finish

Trio of English Cheese

Served with celery and a pear and grape chutney,

Sticky toffee pudding

Served warm with a toffee sauce and vanilla ice cream

Chocolate Tart

Bitter dark chocolate tart served with kumquat compote

Coffee and chocolate included

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter