



Party Menu 1

2 courses £ 34

3 courses £41

To start

Smoked chicken Caesar

Soft boiled quails eggs and fresh anchovies

Pan fried halloumi

Pomegranate, pea shoots and nigella seeds

Salmon tartare

Wild rocket salad, crispy tortilla and lemon dressing

To follow

8 oz. English sirloin

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

Gressingham glazed duck supreme

Creamed cabbage roasted carrot and caramelised pear with honey orange jus

Seared sea bass fillet

Lyonnaise potatoes, parsnip puree, Swiss chard and peppers and capers relish

Chickpea and butternut squash tagine

Served with braised basmati rice (vegan)

Side dishes £3.60 each

Cauliflower gratin
Buttered garden peas
Medley of winter greens
Rocket and parmesan salad

Honey roasted root vegetables
Garden salad
Triple cooked chips
Steamed baby potatoes and dill

To finish

Trio of English Cheese

Served with celery and a pear and grape chutney

Chocolate fondant

Dark chocolate fondant served with vanilla ice cream

Buttermilk panna cotta

With berry compote

Coffee and chocolate included

Prices include VAT

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