



GROUP MENU A

STARTERS

HAMHOCK TERRINE

Truffle mayo, black pudding, shimeji mushroom

CREAM-POACHED HADDOCK CAKE

Brown crab mayo, micro herbs salad

MUSHROOM VOL-AU-VENT (Vg)

Comfit egg yolk, mustard cress

MAINS

POACHED SEABREAM

Herb crushed potatoes, citrus beurre blanc

CORN FED CHICKEN BALLOTINE

Grand-merre, celeriac puree, red wine jus

WILD NETTLE RISOTTO (V)

Black trumpet mushrooms, garlic persillade

DESSERTS

CRÈME BRULEE

Sponge fingers

STICKY TOFFEE PUDDING

Clotted cream

DARK CHOCOLATE MOUSSE (Vg)

Orange gel, orange segments

We are happy to provide information pertaining to allergies & intolerances upon request
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your total bill