SET EVENING MENU

£37 TWO COURSE £44 THREE COURSE V/VG 2/3 COURSE £32/£39 Snacks



Sourdough, Sea Salted butter 3.5

Ricotta stuffed red peppers 4.5 almonds, pea shoots

Starters

Prawn Tempura

Prawn tempura, sweet guac, tenderstem broccoli Red pepper chutney

Crispy Beef Cheek Taco

Panko beef cheek, Panko mozarella, spiced onion Garlic yoghurt, sweet guac, lamb jus, radish, tortilla

Chicken Yakitori

Marinated chicken leg skewer, charred broccoli, garlic yoghurt Pickled red onion and butterbean salad, beetroot chutney

Caramelised Leek & Potato (V)

Leek and potato velouté soup finished with liason croutons and served with sourdough

Mains

Pan Seared Sea Bass

Chickpea ragout, samphire, parsley oil Sepia spaghetti with a choice of side

Paella Soccarat (V)

spring vegetables, raw mushroom, red pepper cream puffed black rice, micro salad, with a choice of side

Aged Sirloin Beef Roast

Lamb Shank Roast

Free-Roam Chicken Breast Roast

All roasts served with: Roast potatoes, tenderstem, cauliflower, yorkshire pudding Roasted carrots & parsnips, butternut, carrot & swede mash and gravy

35 day dry-aged Angus Sirloin steak

confit tomato, Padron pepper, mushroom and a side of your choice

35 day dry-aged Angus ribeye steak

confit tomato, Padron pepper, mushroom and a side of your choice

£12 add on

£12 add on

ADD bone marrow peppercorn sauce /OR/ beef dripping butter /OR/ prawn butter 3

Sides

Fries 4 Roasted Veg 5
Carrots, parsnip, cauliflower

Roast Potatoes 5.5 Butternut, carrot & swede mash 5

Desserts

Bakewell Crumble (V)

Raspberry and apple compote, almond frangipane cream Sweet buttermilk, Cherry gel, freeze dried berries, Cornflake Gelato

Mango Mess (V)

Mango mousse, praline, meringue kisses, raspberry gel merigue shard, cardamom biscuit crumb

Dessert of the Day Please ask your host

£37 Two course £44 Three Course