



Event Menu

3 Courses £29.95 per person

Starters

Wild Mushroom Soup

Tarragon Crème Fraîche, Brioche Croûton (V)

Classic Prawn Cocktail

Paprika Marie Rose, Crisp Baby Gem, Marinated Tomato & Lemon

Baked Queen Scallops

Garlic & Parsley Butter, Cheddar & Gruyère Crust

Duck, Chicken & Pistachio Terrine

Apricot Chutney & Toasted Brioche

Goats Cheese Tart

Heritage Tomato, Basil & Shallot Crisp (V)

Mains

Crispy Belly Pork

Homemade Black Pudding, Mustard Mash, Kale, Apple & Cider Sauce

Chicken Breast

Bubble and Squeak Rosti, Kale & Pancetta

Fish of the Day

Herb Crushed New Potatoes, Carrot & Courgette Ribbons, Lemon Butter Sauce

Wild Mushroom Ravioli

Spinach, Peas & Parmesan (V)

Grand Reserve Beef

Crispy Shin, Fondant Potato, Kale, Wild Mushrooms, Celeriac & Truffle Jus (£7 Supplement)

Pudding

Chocolate Torte

Raspberry Sorbet

Sticky Toffee Pudding

Cinder Toffee Ice Cream & Butterscotch Sauce

Lemon Cheesecake

Candied Lemon

Pear and Almond Tart

Poached Pear

Local Three Cheese Board

Grapes, Celery, Chutney & Biscuits

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require any information about any ingredients or allergens in our dishes please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.