



GROUP MENU

2 COURSES £25 / 3 COURSES £30

AVAILABLE FOR PARTIES OF 10+ WHEN PREORDERING.
TO RECEIVE SET MENU PRICE THE WHOLE PARTY MUST
DINE FROM THIS MENU.

STARTERS

Chicken Liver, Sage & Brandy Pâté, Berry Chutney, Toasted Sourdough

Soup of the Day, served with Warm Bread

Crispy Asian Oyster Mushrooms, Stir Fried Noodles, Chilli Unami Sauce

*Lightly Whipped Goats Cheese, Candied Walnuts, Red Onion & Beetroot
Jam, Croutes*

*Black Pudding Hash Cake, Soft Poached Egg, White Onion & Cider
Reduction*

MAINS

Salmon Fillet, Goats Cheese Mash, Smoky Crab Sauce, Mixed Beans

Roast Pork Belly, Colcannon, Cider Sauce, Apple Ketchup

Tomato & Basil Risotto, Roasted Beetroot, Lime Crème Fraîche

Stone Bass Fillet, Prawn Fried Rice, Massaman Curry Sauce

*Stuffed Chicken Breast with Garlic, Cheese & Parsley, Patatas Bravas,
Tender Stem Broccoli*



The page is decorated with watercolor-style floral illustrations in the corners. The top-left and top-right corners feature sprigs of green leaves and white flowers. The bottom-left and bottom-right corners also have similar floral arrangements. Small yellow dots are scattered throughout the background.

DESSERTS

Desserts will be offered on the day for guests who haven't preordered one

Vanilla Cheesecake, Salted Caramel Sauce, Banana Fritter

Apple & Blackberry Crumble, Vanilla Ice Cream

*Chocolate Delice, White Chocolate, Honeycomb & Pistachio Crumb,
Chocolate Ice Cream*

Selection of Ice Cream/Sorbet

Please state clearly on your preorder any allergies/ dietary requirements as not all ingredients are listed

£10pp deposit required to confirm booking. Any cancellations on the day will lose their deposit

Any changes to the preorder on the day will be charged accordingly

