

Summer Party Menu

3 Course menu & an aperitif for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

or

3 Course menu & half bottle of a selected wine per person £58

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

Starters

White gazpacho, toasted almonds, membrillo (v)
Grilled white peaches, Sussex feta, fine green beans, toasted hazelnuts (v)
Severn & Wye house cured salmon, sweet mustard dressing, rye melba toast
Prosciutto San Daniele, charentais melon

Mains

Lancashire cheese and fine herb twice baked soufflé, bobby beans, datterini tomatoes (v)
Chargrilled tuna steak, shaved summer vegetable salad, bagna cauda
Roast corn fed chicken breast, green beans, cherry tomatoes, mixed herb crème fraiche
Roast rump of lamb, Cianfotta, salsa verde

Desserts

Strawberry and lavender Eton mess (v)
Chocolate pot, salted caramel (v)
Cherry and almond tart, clotted cream (v)
Portrait ice creams and sorbets (v)

Sides (v)

Selection of seasonal vegetables to share

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 5 days before their visit.

For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests. We will cater for all dietary requirements separately to the set menu.

Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

