

# Occasions menu

2 COURSE 19.<sup>99</sup> | 3 COURSE 24.<sup>99</sup>

FOR PARTIES OF 15 OR MORE

*Fizz on arrival... Add glass of Prosecco for 5.<sup>99</sup> pp*

## Starters

- Roasted carrot & coriander soup  
Yoghurt, sesame seeds, house bread, whipped butter (v)(GF)
- Chicken liver parfait  
Brioche, bacon & onion jam, house pickles, whipped butter (GF)
- Garlic & herb mushrooms  
Creamy garlic mushrooms, toasted sourdough, persillade, crispy onions (v)(GF)
- Salmon Thai fish cakes  
Mango & sesame salsa, pickled chilli, coriander sauce (GF)

## Mains

- Corn-fed chicken  
Creamed potato, cavolo nero, pancetta & mushroom sauce (GF)
- Mushroom carbonara  
Tagliatelle, garlic & herb dressing, cheese (v)  
ADD CHICKEN OR HALLOUMI + 2.<sup>50</sup>
- Pan-fried salmon  
Crushed herb new potatoes, tenderstem, tartare hollandaise (GF)
- Slow cooked pork belly  
Black pudding, pickled apple, sage oil, dauphinoise sauce, fondant potato (GF)

## Desserts

- Dark chocolate delicé  
Soaked cherries, pistachio (v)(GF)
- Millionaire panna cotta  
Tonka bean panna cotta, salted caramel, shortbread, dark chocolate (GF)
- Sticky toffee pudding  
Salted caramel sauce, vanilla ice cream
- Lemon cheesecake  
White chocolate mascarpone, lemon curd ice cream
- Ice cream  
Berry compote, house fudge

A discretionary service charge of 10% will be added to your bill. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Please scan here



to view allergens