



AA ROSETTE AWARD

## - Party Menu -

£42.50 3 Courses

Pre-order required

Homemade Bread & Salted Butter

### starters

Butternut squash Soup, Nutmeg, pumpkin seeds Mi

Warm pickled chalk Stream Trout, Smoked cream & cranberries Mi/GI/Fi/Su

Chicken Liver parfait, whisky&marmalade, brioche Su/GL/Mi

Smoked Duck Egg, wild Mushrooms, cauliflower & croutes E/Mi/GI

### mains

Cornfed Chicken, Creamy Mash, Kale, Smoked tea sauce E/Mi/Su

Herbed barley risotto, lime crème fraiche, crispy capers Mi/GI/Su

Market Fish of the day, brown butter, capers, parsley Fi/Su/Mi

8oz Flat Iron Steak, garlic butter, french fries Mi/ GI

### desserts

Crème Brulee Mi/GI/E

Praline Breton, Clementine sorbet, Chocolate GI/Mi/N

Homemade Ice cream & sorbets Mi/GI/E

Selection of cheeses, biscuits and chutney Mi/Su/Ce/GI

*an optional 12.5% service charge will be added to your bill*

#### allergen key

Ce Celery | GI Gluten | Cr Crustaceans | E Eggs | Fi Fish | Lu Lupin | Mi Milk | Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts  
| Se Sesame | So Soya | Su Sulphites

*All of our lamb and chicken is sourced locally. Our beef is farm assured British, grass fed and dry aged on the bone for 28 - 35 days.*

*Our fish is shipped daily from Devon and Cornwall, responsibly sourced and MSC certified.*

*Wright Brothers of Billingsgate bring us our fresh oysters daily.*