



AA ROSETTE AWARD

## - Party Menu -

£42.50 3 Courses

Pre-order required

Homemade bread & salted Butter

### starters

Garden pea & truffle soup Ce/GI

Chalk stream trout gravadlax, gin & tonic jelly, elderflower, shortcrust biscuit Su/Fi/E/GI/Mu/Mi

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

Smoked duck egg, wild mushrooms, cauliflower & croûtes E/Mi/GI

### mains

Cornfed chicken, creamy mash, kale, smoked tea sauce E/Mi/Su

Herbed barley risotto, lime crème fraîche, 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 brûlée Mi/GI/E

Warm pistachio & olive oil cake, grape, basil sorbet Nu/Mi/E

Homemade ice cream & sorbets Mi/GI/E

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

### 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.