

Party Menu

55 per person

additional supplement * 5

Starters

- Leek Velouté **D G**
Smoked Haddock | Beignet | Dill Crème Fraîche
- Smoked Eel **D**
Beetroot | Wasabi | Teriyaki
- Beef Tartare **D**
Parmesan | Anchovies | Garlic | Yuzu | Nasturtium
- Jerusalem Artichoke Crème Brûlée **G Ve**
Celeriac | Roasted Artichoke | Walnut | Truffle Tuile

Mains

- Monkfish **D**
Bombay Potatoes | Pumpkin Bhaji | Mint Yoghurt | Coconut Bisque
- * Fillet of Beef (pink or well done) **D**
Blade Rosti | Lovage | Tomato | Truffle
- Duck Breast (pink)
Jerusalem Artichoke | Carrot | Pinecone Honey | Fennel
- Charð Cauliflower **Ve**
Pickled Raisins | Carrots | Leeks | Green Mojo Verde

- sides** 6 | Triple Cooked Chips | Parmesan | Truffle Emulation **D V**
Pomme Puree | Parsley **D V**
Tenderstem Broccoli | Kimchi Butter **Ve**
Baked Jersey Royal Potatoes | Teriyaki | Sesame Seeds **Ve**

Desserts

- Chocolate Delice **D N**
Maple Syrup Bacon | Hazelnut Biscuit | Fig | Rosemary
- Lemon Verbena Custard **D G**
Pear | Stout Spice Cake | Pear Lemon Verbena Sorbet
- Hazelnut Sponge Cake **N Ve**
Hazelnut | Mango | Chocolate | Passion Fruit
- * Selection of Five World Cheeses **D G N**
Chutney | Biscuits

subject to seasonal change and availability

please inform your server of dietary requirements - Vegan Menu available on request | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan