

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** N 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
- Venison Pavé (pink)** D
Charcoal Sesame | Potato Terrine | Brussels | Sweet Pear | Blackberry
- Charred Cauliflower** Ve
Pickled Raisins | Carrots | Leeks | Green Mojo Verde

- sides** 6 | **Triple Cooked Chips** | Parmesan | Truffle Emulation D
Roasted Brussel Sprouts | Soy | Walnuts | Bacon G N
Tenderstem Broccoli | Kimchi Butter Ve
New 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** G 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