

• ∞ CELEBRATION SET MENU ∞ •

Minimum 12 people

2 Course £31.95 | 3 Course £35.95

TO START

Soup of the day, crusty bread (V) (☆)

Wild mushroom & vegan feta pate, watercress & toast (VE)

Ham hock terrine, beetroot, celeriac & apple remoulade with toast

Gin cured Chalk Stream trout, pickled radish & cucumber, wholegrain mustard dressing

Pan-fried scallop & tiger prawns, wilted greens, whipped lemon & chilli butter, crispy herb breadcrumbs +£4.95 supplement

MAINS

Braised pork shoulder & croquette, red cabbage, carrot puree, fondant potato, cider jus

Roast Brixham cod fillet, champ mash, pepper & olive jus

Prosciutto wrapped chicken breast, fondant potato, tenderstem broccoli, red pepper & tarragon jus

Chargrilled ribeye steak, field mushroom, confit shallot, chunky chips, peppercorn sauce +£4.95 supplement
Upgrade to fillet steak +£9.50 supplement

Roasted cauliflower, spinach & chestnut pithivier, seasonal vegetables, roasted potatoes, vegan gravy (VE)

DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce (V)

Rum & maple glazed pineapple, vegan vanilla ice cream, pomegranate & cashews (VE)

Pear & blackberry frangipane tart (V)

Sticky toffee pudding, vanilla ice cream, toffee sauce (V)

Mature Cheddar, blue stilton, chutney & crackers

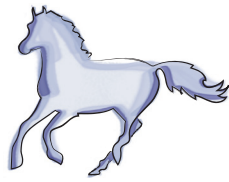
(V) Vegetarian (VE) Vegan (☆) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens/intolerances before ordering. Scan QR to view allergens.

All function menus require a deposit at the time of booking and pre-order with a minimum of 48 hours prior to your booking

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks





GROUP DINING

CELEBRATION
SET MENU