

THREE-COURSE MENUS

Lunch: £49.00

Dinner: £59.00

Please select the same starter, main course and dessert for all guests.

Starters

Grocers' lightly smoked fillet of chicken, caramelized fig, baby artichoke with a honey and herb dressing

Smoked and fresh Scottish salmon terrine with a red onion tomato reduction, with a tarragon and saffron dressing +£2.50

Pan seared fillet of mackerel, horseradish cream, compressed cucumber and salad cress

Pressed ham hock and Puy lentils, pickled and spiced baby vegetables with apple compote

Rosary goat's cheese with toasted nut crumble, roasted heritage beetroot, micro leaves and chive oil

Salad of smoked aubergine, giant couscous, toasted pine nuts, pomegranate molasses and chargrilled baby gem lettuce (V)

Cream of onion soup with crispy shallot rings and focaccia croutons (V)

Chargrilled tuna loin with Niçoise garnish, quail eggs, beans, baby cherry tomatoes, croutons, new potatoes and aged balsamic reduction +£4.00

Mains

Slow cooked confit of chicken with wild mushroom arancini, butternut squash purée, wild rocket dressing

Pan seared fillet of Scottish salmon with crispy skin, pea and mint croquette, market vegetables and dill velouté

Roast fillet of West Country beef with seared shallots, potato, cauliflower cake and Madeira reduction + £4.00

Slow cooked pork belly with black pudding crumb, purée of potato, apple three ways and cider jus

Pan seared market fish with sauté shellfish, pearl barley and vegetable broth

Medallion of Cornish lamb and lamb hotpot, rosemary roasted carrot, swede velouté, charred Hispi cabbage with a port and redcurrant reduction

Tahini roast celeriac with truffle potato purée, apple tarragon dressing, preserved onions (V)

Roasted butternut squash segments, with baby leaf spinach, garlic miso dressing, topped with coriander and pomegranate (V)

Minimum numbers:

Lunch: 30

Dinner: 50

Dessert

Apple and blackberry crumble, with vanilla ice cream or custard (depending on season)

Carrot cake with orange gel and cream cheese ice cream

Mixed berry terrine with crème fraîche and hazelnut brittle

Lemon posset, raspberry gel with an almond tuille

Lemon pannacotta, raspberry gel with an almond tuille

Dark chocolate mousse with caramelised orange and mixed nut crunch

Sweet and salty cheesecake, Griottine cherries and basil

Raspberry parfait with pistachio crumb, Italian meringue and lemon balm

Speciality teas, filtered coffee, and petits fours will follow dessert



Seasonal and Special Selection

We would be happy to design a bespoke menu for you – whether it is to accommodate special requests, seasonal ingredients such as game through the autumn and winter, English asparagus in the spring or British strawberries in the summer.

