

EVENTS MENU

~ £38 per person ~

STARTERS

*Tomato consommé - confit cherry tomato, pickled shallot, basil oil, sourdough crouton (gfo) (ve)
Available April - September*

*Ras el hanout spiced carrot velouté - coriander crème fraîche, puffed wild rice, sourdough (gfo) (ve)
Available October - March*

Gin & Citrus Cured ChalkStream® Trout - avocado purée, fennel, orange, puffed wild rice (gf) (df)

Beetroot Salad - cured duck breast, burnt orange, maple vinaigrette (df) (gf)

Burrata - variations of tomato, pickled shallot, sherry vinaigrette, almonds (gf)

MAINS

*Spring/Summer Risotto - courgette, preserved lemon and Thai basil risotto with goat curd (ve adaptable)
Available April - September*

*Wild Mushroom & Truffle Risotto - spinach purée, Parmesan, fried enoki mushrooms (ve adaptable)
Available October - March*

Pumpkin & Sage Ravioli - pearl squash, crispy sage, hazelnut beurre noisette (v)

Pork Loin - pomme purée, apple compote, tenderstem broccoli, local cider and wholegrain mustard sauce (gf)

Brined Cod Loin - saffron potatoes, seasonal sea vegetables, Champagne and roe caviar sauce (gf) (dfo)

Roast Sirloin of Beef - Pommes Anna, braised carrot, buttered greens, Bordelaise sauce (gf)

DESSERTS

Hibiscus & Port Poached Pear - Port gel, mandarin sorbet, macadamia (gf) (ve)

Choux au Craquelin - dark chocolate crémeux, hazelnut, salted caramel

Caramelised Biscuit Parfait - banana brûlée, banana crisp, vanilla cream

Local Cheeseboard - homemade chutney, celery, grapes, Miller's Damsels crackers (£6 supplement)

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill