



Sample Dinner Party Menu

£49.50 per person – 8 or more persons
(Please note that items may change without notice)

STARTERS

White Tomato Soup (M) (CI) (Ss) (S) (V)

With pickled Shiitake, semi dried tomato and chive croûte

Roasted Scallops (Mo) (M) (Sp) (S)

With an aura heritage potato sauce, chorizo sausage, fried capers, chives and dried black olives

Mushroom Risotto (C) (M) (Sp) (V)

Carnaroli rice cooked with crème fraîche, roast button mushroom purée, hard cheese in the style of Parmesan topped with button mushroom crisps and Cep mushroom powder

Treacle Cured Loch Duart Salmon (F) (N) (S) (Sp)

With almond and soya milk purée, pickled radish salad, enoki mushroom, lambs lettuce and avocado

MAINS

Pan-Fried Hake Fillet (F) (M) (Mu) (E) (Sp) (C)

Served with warm cucumber and fennel salad, tartar style sauce and extra virgin lemon rapeseed oil

Pork Belly (M) (Sp) (C)

Dry aged Dingley Dell pork belly, burnt braeburn apple purée, white haricot and French beans, pork jus

Spinach and Roasted Squash Tart (CI) (M) (Sp) (Ss) (S) (E) (V) (Mu)

Roasted crown prince squash, served on crisp pastry, with wilted spinach, seed granola, Ricotta fritter, treacle roast onions and tarragon mustard sauce

Slow Braised Lamb Neck Fillet (M) (C) (Sp)

Served with mash potato, turnip and rosemary confit, glazed shiitake mushrooms and red wine jus

SIDE ORDERS

Asian Slaw *red cabbage, savoy cabbage, red onion and golden raisins* (V)

£3.50

Mixed Salad *house dressing* (Sp)

£3.50

Triple Cooked Chunky Chips (Sp)

£3.95

Heirloom Tomato Salad *with house vinaigrette and garlic chive cress* (Sp)

£4.00

Wilted Curly Kale *with chilli, sesame, garlic and ginger* (M) (Ss)

£4.50

DESSERTS

Cinnamon Sponge (M) (E) (CI) (Sp)

With blackcurrant leaf ice cream, buttermilk cream and cassis granita

Lemonade Parfait (M) (E) (Sp) (N)

Served with a gin & lemon macaroon with honey jelly and lemon verbena

Pumpkin Tart (N) (CI) (M) (E)

With steam ginger ice cream and burnt orange caramel

4TH COURSE

Selection of Seasonal Cheeses (N) (M) (Sp) (CI)

Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread

(Supplement £5.00)

Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assured that we're committed to being sustainable. Kindly note the menu above is subject to change.

