



## ·Set Menu·

Available for restaurant and private dining

Please choose courses based on the following guidelines:

10 people, 3 choices per course

11 - 16 people, 2 choices per course

17+ people, 1 choice per course

### STARTERS

Soft shell crab, mango salad and sweet corn purée

Hand dived scallops, cauliflower and bacon

90g Steak tartare, Burford brown egg yolk

Twice baked goat's cheese soufflé, spiced tomato chutney

### MAIN COURSE

Confit pork belly, heritage carrots, crisp pork cheek and apple beignet, natural pan jus

8OZ Fillet of beef, shallot and watercress salad (£5 supplement per person)

Roast cornish monk fish, clam, sapphire linguine, seaweed butter, charred baby gem

Potato gnocchi, wilted baby spinach, woodland mushrooms, toasted hazelnut, maderia cream

### DESSERT

Lemon curd, vanilla mascarpone, raspberry meringue

Buttermilk pannacotta, apple jelly, sour apple granita, shortbread

Valrhona white chocolate mousse, pistachio sponge, blackberry sorbet

### CHEESE BOARD

A selection of British cheese, chutneys,  
pickles and crackers per table

£8 per person

£60.00 per person