



Starters

Wild boar, sage, apricot & pistachio terrine, wrapped in smoked bacon, piccalilli, toasted sourdough

Sipsmiths gin cured sea trout pin fir & breakfast radish salad, pomegranate, salt baked beetroot fritter

Stacked apple Waldorf, Kentish blue, candied walnuts, celery hearts, blue cheese dressing

Mains

Whole baked Sea Bream in parchment with lemon, parsley and garlic herbed saute potatoes

Slow baked Dorset lamb shank in red wine, rosemary roasted roots, buttered asparagus spears

Wild mushroom filo parcel seasonal greens, sweet potato fondant, madeira sauce

Puddings

Lemon and dandelion posset, fennel shortbread

Pistachio and thyme chocolate brownie, vanilla ice cream

Summer berry Eton mess, cointreau cream

£35 per head

Minimum of 10 people, must be pre ordered 10 days in advance.

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We are proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.*