



THE DRIVER

3 COURSE SET MENU

£28 /person

STARTERS

(Served with Bread & Butter)

- Smoked haddock chowder
- Grilled goat's cheese & beetroot salad
Cherry tomatoes, balsamic reduction and walnuts
- Sticky BBQ & chilli chicken drumsticks
With celery and apple salad

MAINS

(Please choose only 3 Main choices from the 5 options available)

- Roasted chicken breast
Chasseur sauce, panache of root vegetables
- Venison meatballs
Wrapped in parma ham, horseradish mash, red onion marmalade, juniper berries & ceps sauce
- Seared trout fillet
Cauliflower puree, grilled wine tomatoes, crispy capers, tarragon veloute
- Duck leg confit
Sweet potato & spring onion rosti, braised savoy, port & wild berries compote
- Red pepper stuffed with vegetable quinoa & feta
Tomato & artichoke salad, basil dressing (v)

DESSERTS

(Served with Coffee, Tea & Amaretti Biscuit)

- Pecan Pie with Chantilly Cream
- Raspberry Cheesecake
- Eaton Mess

*(V) = Vegetarian



THE DRIVER

3 COURSE SET MENU

£38 /person

STARTERS

(Served with Bread & Butter)

- Beef carpaccio, pickle radishes
Manchego cheese, mustard vinaigrette

- Oaked smoked salmon
Cream cheese & spring onion roulade, keta roe, sakura leaves, dill & lemon dressing

- Red Endive, Red Wine Poached Pear & Roquefort Salad
With black truffle vinaigrette

MAINS

(Please choose only 3 Main choices from the 6 options available)

- Chicken breast stuffed with cranberries & camembert
Wrapped in Parma ham, served with sweet potato and albufera sauce

- Sweet potato pancake
With wild mushrooms, pistachio, cauliflower tempura and cambozola cheese dressing

- Thyme & rosemary marinated lamb noisettes
Ratte potatoes, spring greens, anchovies butter sauce

- Roasted guinea fowl on a bed of braised savoy cabbage
Parmantier Potato, Madeira jus

- Grilled seabass fillet
Charred baby courgettes, asparagus tips, squash confit, sauce vierge

- Seared duck breast
With sweet potato & spring onion rosti, swiss chard, port & orange sauce

DESSERTS

(Served with Coffee, Tea & Amaretti Biscuit)

- Macademia Nut Trio of Chocolate Brownie, Champagne and Strawberry Ice Cream

*(V) = Vegetarian



- Cointreau & Orange Panna Cotta
- Strawberry & Yuzu Eaton Mess
- Cheese Selection

Menu could be amended to your liking.

*All food options are fresh and delivered daily, they could be subject to changes depending on their availabilities.
Please let us know about your dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

*(V) = Vegetarian