



Reception Menu

Bowl Food £5.25

Cold Bowl Food

- Burrata, fregula and mint salad, asparagus, wild broccoli & pine nut picada (V)
- Whipped goats cheese with charred vegetables, woodland sorrel and mustard leaves & tomato jam (V)
- Pressed Blythburgh pork with pistachios, pea and asparagus puree (GF)
- Smoked Cornish mackerel with cucumber roe apples & cantaloupe (GF)
- Confit chicken with mayonnaise potato pickled vegetables herb leaves (GF)
- Chilled pea soup broad beans Iberico ham & courcette frito

Hot Bowl Food

- Dungeness crab and king prawn cromesquis, shellfish sauce, & sea foam
- Tarragon soufflé with shorlocks bomb, herbs and flowers
- Roast hake, ratatouille, wild garlic & saffron (GF)
- Steak pie, Lancashire gratin, beer sauce & tarragon
- Katsudon –crispy chicken with steamed rice, shredded omelette and vegetables
- Orecchiette verde, broccoli rabe, san Marzano tomatoes & nasturtium flowers (V) (GF)
- Mixed grain risotto with pumpkin & rosemary picada (V)
- Braised beef cheek cauliflower cheese pea shoots Lancashire gratin & beer sauce
- Salmon noisette with braised mountain lentils & tarragon mushrooms (GF)
- Szechuan roast pork belly with buckwheat noodles & sherry sauce

*V (vegetarian)

* GL (gluten free)

All prices are exclusive to VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.

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