

SAMPLE GROUP MENU

— £59 PER HEAD —

NIBBLES

BREAD FOR THE TABLE

Dusty Knuckle Sourdough,
Whipped Bungay Butter **V · VGO**

BOROUGH OLIVES

With Oregano, On Ice
VG

STARTERS

FANTASTIC SALAD

Long Lane Goat's Curd, Rocket & Treviso Leaves, Fresh Clementines,
San Daniele Prosciutto, Balsamic Dressing

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad,
Punchy Horseradish Cream

MAINS

MUSHROOM WELLINGTON

Flaky Puff Pastry Filled With Mushroom & Caramelised Onion,
Watercress Salad & Mustard Vinaigrette, Vegan Onion Gravy

V

HALIBUT CHOP

Chargrilled Halibut on the Bone,
Peppercorn & Porcini Sauce, Fresh Herbs

STEAK DIANE

7oz Rump Steak, Classic Diane Sauce

SUPPLEMENT +3

SHARING SIDES

HOUSE CHIPS

Malt-Vinegar Salt
VG

GARDEN SALAD

Champagne Vinaigrette
VG

CREAMED SPINACH

Nutmeg, Breadcrumbs
V

SHARING DESSERTS

RUMMY RAISIN APPLE PIE

Golden Puff Pastry, Cinnamon
Sugar, Jude's Vegan
Vanilla Ice Cream

VG

TREACLE TART

Sweet Pastry,
Crème Fraîche Ice Cream
V

CHOCOLATE MOUSSE

Chantilly Cream,
Honeycomb,
Capezzana Olive Oil

V

V – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.