

SAMPLE GROUP MENU

— £69 PER HEAD —

NIBBLES

BREAD FOR THE TABLE

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

BOROUGH OLIVES

With Oregano, On Ice
VG

CROQUETTES

Mrs Kirkham's Lancashire Cheese,
Sweet Leeks, Pickled Walnut

STARTERS

LUXY MUSHROOM PÂTÉ

Silky Mushroom Pâté, Mushroom Scratchings, Gherkins,
Shaved Black Winter Truffle, Herb Toast

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

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

SHARING MAINS

HALIBUT CHOP

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

CARROT & BARLEY SALAD

Roasted Baby Carrots, Pearl Barley, Carrot Purée,
Clementines, Fresh Leaves, Pickled Cranberries & Toasted Seeds
V

EX-DAIRY CHATEAUBRIAND

Dunluce, Northern Ireland | 28 Day Dry-Aged
Roasted Bone Marrow, Watercress, House Chips,
Garden Salad, Choice of Sauce | 18oz

SHARING SIDES

HOUSE CHIPS

Malt-Vinegar Salt
VG

BABY KALE SALAD

Toasted Hazelnut, Vegetarian
Parmesan
V

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.