

SAMPLE GROUP MENU

— £75 PER HEAD —

STARTERS

STEAK TARTARE

Dry-Aged British Beef, 30-Month Parmigiano Reggiano, Green Peppercorn,
Tuscan Olive Oil, Crispy Beef Puff

GFO

FANTASTIC FIFTEEN SALAD

Goat's Curd, Roasted Figs, Peppery Leaves, Willy's Apple Balsamic

V • VGO • GF

SCOTCH EGG

Blythburgh Pork Sausage, Coronation Mayo, Apricot Chutney

MAINS

42-DAY-AGED SIRLOIN

12oz Sirloin Cooked On The Bone, Beer-Battered Onion Rings, Watercress, Peppercorn Sauce

GFO

DAY-BOAT FISH

Ask Your Server For Today's Catch

VOL-AU-VENT

Wild Mushrooms, Marsala Cream, Pearl Onions

V • VGO

SHARING SIDES

PROPER CHIPS

Malt-Vinegar Salt

VG • GFO

ALLOTMENT SALAD

Creamy Salad Dressing

VG

SEASONAL GREENS

Chilli, Garlic

VG

SHARING DESSERTS

CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb, Capezzana Olive Oil

V • GF

SPICED PLUM PAVLOVA

Roasted Plums, Yoghurt Chantilly, Plum Sorbet

V • GF

VEGAN OPTION AVAILABLE UPON REQUEST

BANOFFEE SUNDAE

Vegan Ice Cream, Banana Jam, Spiced Rum Toffee, Caramelised Banana

VG • GF

V – Vegetarian, VO – Vegetarian option, VG – Vegan, VGO – Vegan option, GF – Gluten free, GFO – Gluten Free 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.