
THREE COURSE MENU £45

STARTERS

Baked beetroot salad, Ellie's goat's cheese, caramelised hazelnuts

Country-style terrine, smoked bacon, pistachios, sourdough toast, dried fruit chutney

MAINS

Slow-cooked lamb rump, dauphinoise potatoes, seasonal greens, red wine sauce

Pave of halibut, sauté of wild mushrooms, curly kale, celeriac purée, braised salsify

DESSERTS

Caramelised apple tart, calvados crème fraiche, salted caramel sauce

Steamed citrus sponge pudding, blood orange sauce

Tea or coffee

SIDES £4.50

Green leaf salad, shallot dressing

Endive salad, walnut dressing

Heritage carrots, wild thyme

Herbed new potatoes

Curly kale with Somerset rapeseed oil

Vegan & Vegetarian dishes available to choose on the day

Please advise us of any dietary requirements or allergies

Available for groups of 8-40. For groups of 13-22 we kindly request individual preorders. For groups of 23-40 we kindly request one option per course, plus dietary requirements.

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





THREE COURSE MENU £55

STARTERS

Air-dried English ham, winter leaves, braised violet artichokes
Oak-smoked Scottish salmon, rye bread croute, crème fraiche,
pickled shallots

MAINS

Sirloin of 32-day aged beef, fondant potato, heritage carrots,
glazed shallots
Pan-fried fillet of sea bream, slow-cooked thyme-infused white
onions, potato gnocchi

DESSERTS

Baked rhubarb crumble tart, cinnamon-infused cream
Marquise of Valrhona chocolate, white chocolate sauce
Tea or coffee

SIDES £4.50

Green leaf salad, shallot dressing
Endive salad, walnut dressing
Chantenay carrots, wild thyme
Herbed new potatoes

Vegan & Vegetarian dishes available to choose on the day

Please advise us of any dietary requirements or allergies

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individual preorders. For groups of 23-40 we kindly request one option
per course, plus dietary requirements.*

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FEAST MENU £60

STARTERS (ALL SERVED TO THE TABLE)

Worcester ham, traditional cornichons and piccalilli

Hot-smoked salmon, potato vinaigrette salad

Romaine lettuce, quails eggs, sea salt croutons,
18-month-old parmesan

Rosemary & sea salt bread, Longman Farm butter

Salad of winter leaves, Oxford Blue cheese,
English mustard dressing

Charred tenderstem broccoli, toasted almonds

MAINS (CHOOSE ONE PROTEIN)

Roast racks of rosemary-infused Devon lamb, mint jelly

Fennel & thyme-crust beef, truffle Madeira jus

Slow-cooked suckling pig, sage stuffing, Bramley apple sauce,
crackling

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(VEGETARIAN MAIN COURSE PRE CHOSEN)

Roast potato dumplings, caramelised onion cream,
crispy parsnips, glazed chestnuts, red amaranth (v)

DESSERTS (CHOOSE TWO DESSERTS)

Chocolate & passion fruit custards, poppy seed tuilles

Baked tarte fine of blackberries, whipped cream

Steamed ginger & treacle sponge, red wine poached pears

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ADD IN A CHEESE PLATTER FOR £10 PER PERSON

Tunworth cheese, truffle honey, raisin bread

Please advise us of any dietary requirements or allergies

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