

PARTY MENU

Executive Chef TOM RAINS

STARTERS

SHELLFISH BISQUE
fresh lobster, cheddar cheese straw (C, D, E, F, G, SD)

RUSTIC FARMHOUSE TERRINE
blackberry ketchup, sourdough toast (E, SD, G)

TWICE BAKED DOUBLE
GLOUCESTER SOUFFLÉ
*truffled cheese and chive sauce
(V, E, D, C, SD)*

TOMATO & BEETROOT
CARPACCIO
*buratta, watermelon, basil, pine nuts, olive oil
(V, D, N)*

MAINS

PORK BELLY & CRACKLING
*cabbage, spelt, barley, cep, and pumpkin risotto
(D, G, SD)*

RIB EYE STEAK
*watercress salad, chips, peppercorn sauce
(D, SD)*

DEEP-FRIED COD
*minted mushy peas, burnt lemon, wild rocket,
chips, tartare sauce
(F, G, D, E, SD)*

SWEET POTATO, RED PEPPER
& SPINACH WELLINGTON
*green beans, roasted tomato, vegetarian gravy
(V, D, E, G, SD)*

PUDDINGS

WARM PEAR & GINGER CAKE
gingerbread ice cream (G, D, E, V)

CRÈME BRÛLÉE
almond puff pastry straws (D, E, G, V, N)

CHOCOLATE BROWNIE
marshmallow, peanut butter ice cream (E, N, D, V)

ARTISAN CHEESE SELECTION
celery, grapes, cheese biscuits (G, D, Ce)

£35

ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts (Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide
(Se) Sesame Seeds (V) Vegetarian (VG) Vegan (Gr) Garlic

An optional 10% service charge will be added to your bill.



P•A•R•T•Y M•E•N•U