



£60.00 Group Set Menu

Starters

BURRATINA

With roasted pumpkin, rocket, honey and lemon vinaigrette & toasted pumpkin seed
(Dairy, sulphites)

CORNISH CRAB CAKE

With lemon butter sauce & Keta caviar
(Gluten, fish, dairy, sulphites, crustacean)

CLASSIC HAM HOCK TERRINE

With pickled wild mushrooms, onion chutney & crispy sourdough
(Gluten, mustard, sulphites)

Mains

GRILLED SIRLOIN STEAK

With potato fondant, sautéed green beans, & roasted cherry tomatoes

PAN FRIED SALMON

With roasted artichoke & asparagus & tomato salsa
(Fish, sulphites)

FRESH POTATO GNOCCHI

Winter truffle sauce & shaved parmesan
(Gluten, eggs, sulphites, dairy)

Dessert

PECAN TART

Tart case, pecan nut praline, pecan nut chantilly & caramelised pecan
(Gluten, dairy, nuts, eggs)

BAKED CHEESECAKE

Baked cheesecake with vanilla chantilly & mixed berries
(Gluten, dairy, eggs)

BLACKBERRY & RASPBERRY GATEAUX

Almond crunchy base, blackberry & raspberry compote with caramel chantilly
(Gluten, dairy, nuts, eggs)

(VE) Vegan (V) Vegetarian (GF) Gluten free (DF) Dairy free.

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

All prices are inclusive of VAT at the current rate.

For those with special dietary requirements or allergies, please ask a member of staff or our management team