



THREE COURSE SET MENU £42 PER PERON

Pre-order applicable for seated events over 10 guests

Starters

Gazpacho with basil oil (v)

Cured salmon with beetroot, orange, rocket and ranch dressing

Chicken liver and foie gras parfait with white wine jelly and brioche

Mains

Grilled plaice with dressed crab, shaved fennel, tomato and lemon

Barbequed lamb rump with potato salad, parmesan and paprika corn

Falafel with white bean hummus, tzatziki and piquillo pepper and courgette relish (vg)

Desserts

Crème brûlée

Selection of British cheeses with multi seed bread, grapes & crackers

Chocolate and cherry mousse with poached cherries and clotted cream ice cream

Sides

All priced at £4.50 each

Skinny fries

Tender stem broccoli

Aspen fries

Green beans with garlic and parmesan

Spring greens with smoked bacon

