



Special Event Set Menu

£35.00 per person

Starter

Wild Mushroom Soup (V, GF*, Ve*)

Truffle Oil, Artisan Roll

Home Cured Salmon (GF)

Fennel, Orange, Yogurt

Seared Teriyaki Beef

Ginger and Coriander Noodle Salad

Homemade Scotch Egg

Tomato Concasse

Mains

Breast of Corn Fed Chicken Supreme

Grilled Asparagus, Crispy Pancetta, Gnocchi, Tarragon Cream

Jerk Swordfish (GF)

Coconut Rice, Charred Pineapple Salsa, Black-eyed Beans

Fennel and Artichoke Linguini (Ve)

Pomodoro Sauce, Basil Oil

Blade of Beef Bourguignon

Celeriac Puree, Kale, Potato Terrine

Beetroot Risotto (V, Ve*, GF)

Roast Beetroot, Thyme, Goats Cheese

Puddings

St. Clements Tart (V)

Topped with Italian Meringue

Aerated Belgian Chocolate Mousse (GF)

Salted Caramel, Honeycomb

Local Artisan Cheese Board (V)

Homemade Red Onion Chutney, Grapes, Crackers

Charred Pineapple (Ve, GF)

Pineapple and Rum Salsa, Mandarin Sobet

A pre-order & £10 deposit per head (redeemable from the final bill) must be submitted 2 weeks prior to your booking.