



PARTY MENU

Two Courses £22 | Three Courses £29

STARTERS

Potted Salmon on Toast
Bitter leaf salad, horseradish cream

Grilled Goat's Cheese (V)
Tomato & beetroot salad, croutons, balsamic, olive oil

Ham Hock & Parsley Terrine
Cornichons, piccalilli, sourdough toast

MAINS

Slow-Cooked Pork Belly (GF)
Mashed potato, tenderstem broccoli, apple ketchup, red wine jus

Fillet of Sea Bass (GF)
Lemon & chive crushed potatoes, green beans, caper & garlic butter

Sweet Potato & Cauliflower Curry (VG, GF)
Basmati rice, spiced poppadom, coconut sauce

DESSERTS

Sticky Toffee Pudding (V)
Vanilla ice cream, caramel sauce

Chocolate Brownie (V)
Salted caramel ice cream, chocolate sauce

Honey Panna Cotta (V)
Mixed berry compote, Biscoff crumb

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

All food is prepared in kitchens where allergens, including nuts, are present.
Some dishes may contain small bones. Please speak to a member of staff about any allergies or dietary requirements before ordering.
A full allergen matrix is available on request.
A discretionary 12.5% service charge will be added to your bill.