



PARTY MENU £35pp

GLASS OF FIZZ ON ARRIVAL



STARTERS



SHELLFISH BISQUE

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

CHICKEN BANG-BANG

*peanuts, chilli, shredded vegetables*  
(N, P, SE, SD)

TWICE BAKED DOUBLE  
GLOUCESTER SOUFFLÉ

*fresh chives, truffle oil*  
(V, E, D, G, SD)

BETROOT, PEAR & ORANGE

*candied walnuts, mint,  
white balsamic, olive oil*  
(VG, V, SD, N)



MAINS



RIB EYE STEAK

*skin on chips, wild rocket,  
peppercorn sauce*  
(D, SD)

PAN FRIED CORNISH HAKE

*potato gnocchi, pickled dulse, cucumber, sam-  
phire, grapes, brown shrimps*  
(F, D, SD, C, G, E)

ROAST PORK BELLY  
& CRACKLING

*dauphinoise potato, roast carrots,  
cavolo nero, capers, Bramley apple*  
(D, SD, GR)

DUKKAH CRUSTED  
BAKED AUBERGINE

*chickpeas, pomegranate, aubergine crisps,  
smoked tomato, harissa sauce*  
(VG, V, SD, N, SE)



DESSERTS



TONKA BEAN CRÈME BRULÉE

*almond puff pastry straw*  
(D, E, G, V, N)

PINEAPPLE & MANGO CARPACCIO

*kiwi fruit, pomegranate, coconut sorbet*  
(VG, V, SD)

WARM CHOCOLATE BROWNIE

*marshmallow, marmalade ice cream*  
(V, D, E, N)

ARTISAN CHEESE SELECTION

*celery, grapes, cheese biscuits*  
(G, D, Ce)

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

A 10% discretionary service charge will be added to your bill

