

FEASTING MENU  
PARTIES OF 9 OR MORE



£60 PER PERSON  
SERVED TO SHARE

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*FOR THE TABLE*

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ROLLED OAT SODA BREAD  
cultured butter, toasted milk powder (v)

CHEESE & ONION CROQUETTES  
Montgomery's Cheddar, mustard mayo (v,gf)

GRILLED PEACHES  
cashew cream, smoked almonds & mint (pb, gf)

HERITAGE TOMATO SALAD  
strawberries, radish, hot honey dressing (v, gf)

SALMON CRUDO  
fennel, trout caviar, English muffin toast

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*MAIN COURSE*

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CORONATION CHICKEN  
tandoori sauce, wild rice & apricot puree (gf)

CHARGRILLED SEABREAM  
fine beans, brown shrimp & peppercorn sauce (gf)

WHOLE LEAF SALAD (pb, gf)

CHARGRILLED BROCCOLI (pb, gf)

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*DESSERT*

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VIENNESSA  
sponge cake, ice cream, choc sauce & Chantilly cream (v)

All prices include VAT.  
A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.

(v) Vegetarian (pb) Plant-based (gf) Gluten Free