

FEASTING MENU
PARTIES OF 9 OR MORE



£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

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

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

CHARGRILLED LEEKS
cashew cream, smoked almond dressing (pb,gf)

BEETROOT & FIG SALAD
sheep cheese, hot honey dressing (v, gf)

SALMON CRUDO
cucumber & trout caviar

MAIN COURSE

BEER BRINED CHICKEN
honey glazed carrots, dill mustard sauce

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

WHOLE LEAF SALAD (pb, gf)

CHARGRILLED BROCCOLI (pb, gf)

DESSERT

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

VEGETARIAN
FEASTING MENU



£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

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

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

CHARGRILLED LEEKS
cashew cream, smoked almonds dressing (pb, gf)

BEETROOT & FIG SALAD
sheeps cheese, hot honey dressing (v, gf)

COURGETTE CASSOULET
white beans, chilli & lemon herb crumb (pb)

MAIN COURSE

SQUASH RAVIOLI
pumpkin & cheese puree, pineput pesto (pb)

WHOLE LEAF SALAD (pb, gf)

CHARGRILLED BROCCOLI (pb, gf)

DESSERT

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

All prices include VAT.
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