

EVENT SIT-DOWN MENU

£27.50 for 2 courses £32.50 for 3 courses

Please note the above prices are per person

Starters

CHEF'S HOMEMADE SOUP OF THE DAY
ROSEMARY AND GARLIC FOCACCIA,
SALTED BUTTER
(GFO) (DFO)

GRILLED LOCAL MACKEREL
ROASTED ARTICHOKE, VELOUTÉ, PICKLED
KOHLRABI
(GF) (DFO)

SHORT RIB ARANCINI
PICKLED RED CABBAGE, CELERIAC PURÉE,
PARMESAN
(GF)

Mains

SPICED SWEET POTATO GNOCCHI
SAGE & HAZELNUT BUTTER,
BUTTERNUT SQUASH PURÉE, WALNUT
KETCHUP
(VGO)

CRISPY PORK BELLY
POMMES ANNA TERRINE, CAMELISED
APPLE PURÉE, SPICED SAVOY CABBAGE,
BRANDY & MUSTARD SAUCE
(GF)

ROASTED HAKE
SMOKED HADDOCK & CLAM CHOWDER,
SAMPHIRE
(GF)

Dessert

CHOCOLATE DÉLICE
COFFEE SPONGE, HONEYCOMB,
CHOCOLATE CRUMB
(GFO) (CONTAINS NUTS)

RHUBARB CHEESECAKE
RHUBARB SORBET, POACHED RHUBARB,
CAMELISED WHITE CHOCOLATE
LEMON TART

MARSHMALLOW MERINGUE,
PINEAPPLE & CHILLI SALSA
(GFO)

We must be made aware of all allergies no later than 14 days prior to the event. If you have any enquiries about this, please contact us.

Please note: Certain ingredients used in our dishes may vary depending on seasonal availability.