



Two / Three Course Group Menu

Please choose one starter, one main and one dessert for your party, guests with dietary requirements will be served a suitable alternative.

2 courses £32.95

3 courses £39.95

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Tomato & goat cheese tart, rocket salad, balsamic syrup
Roast plum tomato and basil soup, Parmesan crouton
Ham hock terrine, piccalilli, toasted brown bread
Smoked trout, beetroot salad, horseradish cream (+£5 supplement)

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Roast lamb rump, chateaux potatoes, rosemary jus (+£6 supplement)
Roast breast of chicken stuffed with sun blushed tomato & thyme, roast potatoes, light red wine jus
Pan fried fillet of sea bass, new potatoes, beurre blanc
Roast butternut squash risotto, rocket & parmesan salad

all served with seasonal vegetables

Strawberry cheesecake, Chantilly cream, strawberry sauce
Iced dark chocolate and honeycomb parfait, cherry compote
Dark chocolate brownie, white chocolate ice cream, milk chocolate sauce
Apple tart tatin, cinnamon ice cream, caramel sauce

Tea or Coffee £2.75pp

Petit Fours £3.50

Cheese & biscuits £5 supplement

Please inform us when booking if you or your party have any food allergies or intolerances. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have an allergy, please advise us before ordering. Full allergen information is available, please ask a team member for details.