



# FUNCTIONS

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2 COURSE MENU £23 3 COURSE MENU £28

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## STARTERS

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1. Citrus cured Gravlax topped with grain mustard and dill, lightly pickled cucumber, radish and caviar. G
2. Peppered beef carpaccio with wild mushrooms, blackberries and baby watercress. G
3. Lightly dusted calamari with garlic and saffron aioli, salad leaves, sea salt and chargrilled lemon.
4. Textures of beetroot salad butternut squash, whipped goat's cheese, baby chard and toasted walnuts. V

## MAINS

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5. Pan fried French trimmed chicken supreme creamy oyster mushrooms, tarragon, baby onions, pancetta lardons, baby carrots and chicken jus. G
6. Slow roasted belly pork braised pork cheek croquette, green lentils, apple puree and cider jus.
7. 8oz Bavette steak with forest mushrooms, garlic and thyme roasted vine tomatoes, rocket and parmesan salad, skin on fries (supplement £4)
8. Pan fried seabass with potato and fennel cream, petit pois and flat leaf parsley. G
9. Wild mushroom risotto with poached duck egg, truffle oil and parmesan. V

## DESSERTS

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10. Dark chocolate brownie with vanilla mascarpone and textures of strawberries. V
11. Tonka bean crème brûlée with poached rhubarb and rhubarb sorbet. V G
12. Selection of luxury ice creams or sorbets. V G
13. English cheeses with artisan biscuits, fruit chutney, grapes and celery.

