



## MAY SET MENU BY CHEF STEVEN SAUNDERS

FOR PARTIES OF 8+ GUESTS | 2 COURSES £39<sup>PP</sup> | 3 COURSES £50<sup>PP</sup>

### STARTERS

PRAWN & CRAYFISH CEVICHE, PICO DE GALLO, GUACAMOLE, TORTILLA CRISPS GF  
BAKED TRUFFLED GOATS CHEESE, HONEY GRANOLA, ROASTED PEPPERS GF  
CRISPY DUCK SALAD, MELON PARISIENNE, POMEGRANATE, SUMMER LEAVES GF  
HEIRLOOM TOMATO TARTARE, TAPENADE, PESTO, TRUFFLE OIL CROSTINI VGN/GF

### MAINS

SIRLOIN OF HEREFORDSHIRE BEEF, SWEET POTATO FONDANT, PEPPERCORN JUS GF  
PANKO CHICKEN KATSU CURRY, SAFFRON SPICED RICE GF  
ROASTED FILLET OF CHALK STREAM TROUT, PAPPARDELLE, TAPENADE, VIERGE DRESSING GF  
EXOTIC MUSHROOM & ASPARAGUS RISOTTO, CRISPY ONIONS, HEIRLOOM TOMATO SALAD VGN/GF  
*ALL SERVED WITH SPRING VEGETABLES TO SHARE*

### DESSERTS

'PORN STAR MARTINI' PASSION FRUIT CHEESECAKE, PROSECCO SHOT GF  
CHOCOLATE MOUSSE, ORANGE PUREE, BRANDY SNAP, SALTED CARAMEL ICE CREAM GF  
PINEAPPLE CARPACCIO & VEGAN VANILLA ICE CREAM VGN  
TRUFFLED BRIE & COLSTON BASSETT STILTON, ARTISAN BISCUITS, MEMBRILLO GF

### CHILDREN'S SET MENU: £20<sup>PP</sup>

STARTER: GARLIC BREAD OR CRUDITES & HUMMUS | MAIN: CHICKEN KATSU, FRIES & PEAS OR TOMATO PARMESAN PASTA  
DESSERT: CHOCOLATE MOUSSE OR ICE CREAM & BERRIES

WE KINDLY REQUEST YOUR PRE ORDER BY EMAIL AS SOON AS POSSIBLE

PLEASE LET US KNOW IF YOU WOULD LIKE TO PRE ORDER ARRIVAL DRINKS OR SIDES  
*PLEASE NOTE THAT THE MENU IS SUBJECT TO CHANGE*

GF: GLUTEN FREE | V: VEGETARIAN | VGN: VEGAN | O: OPTION AVAILABLE

*PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS*

A discretionary service charge of 10% will be added to your bil.