





# SAMPLE FESTIVE REDUCED À LA CARTE MENU £70

For lunch & dinner for 8-12 guests

Menu is updated daily, price is per person

## Shared Snacks - all served

Pickles & Ferment
Olives, Orange, Garlic & Thyme
Devilled Eggs, Trout Roe, Sesame
Grilled Potato Bread, Green Garlic Butter

#### Shared Starters - all served

Roast Delica Pumpkin, Ricotta, Lemon & Zataar Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot Cylindria Beetroot, Black Grapes, Walnuts & Bitter Leaves Chalkstream Trout Crudo, Celeriac, Todoli Citrus, Puntarelle

### Individual Main - select when seated

Option 1: Roast Cod, Bouillabaisse, Seaweed, Lime Leaf Option 2: Barbecued Swede, Cavolo Nero, Broken Grains Option 3: Glazed Beef Cheek, Hispi Cabbage, Black Truffle & Chilli Crisp

## Shared Sides - all served

Fries Green Salad

## Individual Pudding - select when seated

Option 1: Coconut Sorbet, Blood Orange Granita Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 3: Gingerbread Cake, Butterscotch, Goat Curd



