





SAMPLE SUNDAY REDUCED À LA CARTE MENU £75

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, Black Sesame
Grilled Potato Bread, Green Garlic Butter

Shared Starters - all served

Honey Moon Melon, Carosello Cucumber & Mozzarella Chalkstream Trout Crudo, Tarragon & Strawberry Ember-Roast Golden Beetroot, Ginger, Peas & Tahini Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Shared Mains - select two

Selected up to two from below to be shared
Pre-ordered your mains

Option 1: Tamworth Belly of Pork, English Strawberry & Dandelion Option 2: Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp Option 3: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo Option 4: Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeño Pistou Option 5: Wood-Fired Cote de Boeuf, (800g), Beer Mustard* (£20 supplement pp)

Shared Sides - all served

Roast Potatoes - Yorkshire Puddings - Green Salad

Individual Pudding - select when seated

Option 1: Coconut Sorbet, Sorrel Granita
Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt
Option 3: Fig Leaf Panna Cotta, Caramelised Peanuts, Lime



