





SAMPLE FESTIVE 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

Cornish Bluefin Tuna Crudo, Miyagawa & Horseradish Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom Grilled Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb

Shared Main - select two

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

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

Shared Sides - all served

Fries Green Salad

Individual Pudding - select when seated

Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 2: Pumpkin Custard, Pecans, Bourbon Cream Option 3: Coconut & Cinnamon Sorbet, Worcester Apple



