





SAMPLE SUNDAY FESTIVE REDUCED À LA CARTE MENU £75

For lunch 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 Mains - select two

Selected up to two from below to be shared

Pre-ordered your mains or select them when seated

Option 1: Tamworth Belly of Pork, English Strawberry & Dandelion

Option 2: Wood-Fired Monkfish, Suya, Grapefruit & Brown Shrimp

Option 3: Whole Suffolk Chicken, Dorset Cockles, Moqueca Broth, Jalapeño Pistou

Option 4: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo

Option 5: Wood-Fired Belted Galloway Rib (800g), Beer Mustard* (£20 supplement pp)

Shared Sides - all served

Roast Potatoes - Yorkshire Puddings - 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



