





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

Poached Leeks, Hazelnut, Pear Roasted Fennel, Burrata, Orange, Chili Crisp Cornish Bluefin Tuna, Passion Fruit & Green Chilli 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, Radicchio & Fragola Grapes
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: Almond Sorbet, Popcorn, Toffeea Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 3: Fig Leaf Panna Cotta, Caramelised Peanuts, Lime



