





SUNDAY BANQUET MENU

For lunch and dinner groups of 12 to 24

Option 1: £70 Yorkshire Chicken main Option Option 2: £75 Swaledale Lamb main Option Option 3: £90 Highland Sirloin of Beef main

Prices above are per person and include snacks, starter, main with sides and pudding Snacks and the starter are placed on dining tables before guests are seated

Shared Snacks - all served
Sourdough & Butter
Olives, Orange, Garlic & Thyme
Pickled Fennel, Kohlrabi & Shiitake
Whipped Cod's Roe, Chicory, Leek Ash

Shared Starter - choose two from below

Option 1: Chicken Liver Parfait, Muscadet, Pickled Walnuts
 Option 2: Cured ChalkStream Trout, Pickled Cucumber, Lemon
 Option 3: Grezzina Courgette, Stracciatella, Pistachio & Black Olive
 Option 4: Raw Asparagus, Puntarella, Carosello Cucumber, Green Goddess

Shared Main - choose one for the whole party

Option 1: Roast Herb Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce, Aïoli
Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde
Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

Shared Sides - all served

Duck Fat Roast Potatoes - Yorkshire Puddings - Glazed Carrots

Individual Pudding - choose one for the whole party

Option 1: Strawberry & Champagne Fool

Option 2: Cru Virunga Chocolate Pot

SHARED CHEESE £10 SUPPLEMENT

Neal's Yard Cheese, Grapes & Crackers





PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOU BILL