

GROUP DINING MENU

£95

Oysters

Mixed oysters with spicy sausages six £32.00 / dozen £64.00

STARTERS

Baked spiced crab

garlic and herb toast

Scott's prawn cocktail

Marie Rose sauce

Wild mushroom risotto

Parmigiano Reggiano

Salmon tartare

avocado, mango, citrus and soy dressing,
gaufrette crisps



MAINS

Fillet of Chalkstream trout

lemon butter sauce, trout roe and chives

Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

Roasted fillet of cod

Sicilian caponata, olive tapenade and basil

Seared sea bass

miso and yuzu kosho butter and chives



SIDES

Potatoes (vg/v)

chipped or mashed

£6.50

Spinach

steamed, buttered or olive oil and garlic

£6.75

Buttered Pink Fir potatoes (v)

£6.50

Sauteed hispi cabbage

creamed shiitake mushrooms and Pecorino

£7.50



DESSERTS

Cox's Pippin and Bramley apple pie

vanilla ice cream

Selection of cheeses

with biscuits and homemade chutney

Seasonal fruits

with sorbet

Blackberry and Lime Posset

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 15% will be added to your bill. Includes VAT. Vaping is not permitted.