

GROUP DINING MENU

Oysters

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

STARTERS

Baked spiced crab

garlic and herb toast

Wild mushroom risotto

Parmigiano Reggiano

Tiger prawns

grilled pineapple, chilli and coriander

Chalkstream trout tartare

avocado, spring onion, chilli and garlic dressing,
sesame cracker

MAINS

Roast fillet of hake

braised white beans, cavolo nero, pancetta and
chicken butter sauce

Roast Devonshire chicken

miso and violina squash purée, trompette mushrooms,
chicken and shiso jus

Roasted fillet of cod

roasted cauliflower purée, crispy potato and
chorizo butter sauce

Seared sea bass

miso and yuzu kosho butter and chives

SIDES

Potatoes (vg/v)

chipped, mashed or buttered
£6.50

Spinach

steamed, buttered or olive oil and garlic
£6.75

Rocket and parmesan salad (v)

balsamic dressing
£9.75

Grilled hispi cabbage

bagna cauda, shaved parmesan and
sourdough bread crumbs
£7.75

DESSERTS

Cox's Pippin and Bramley apple pie

vanilla ice cream

Vanilla Panna cotta

blood orange sorbet

Pavlova

poached Yorkshire rhubarb

Amadei chocolate mousse

sea salt, olive oil and sourdough crisp

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.