



## £25 MENU

2 Course

Sourdough and salted butter G

### First//

Grilled yellow courgette/  
datterini tomato / pumpkin  
seed VG

Fresh ricotta/ summer  
herbs

Coppa

### Second//

Gnocchi/ sunflower pesto/  
capers G

Herb fed chicken/ young garlic

Line caught pollock/rapeseed tartar,  
English peas, hand cut chips G



### For the table//

Deep fried cauliflower

Chips/ smoked tomato

Butter lettuce/ mustard vinaigrette VG

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ALL OF OUR DISHES ARE SUBJECT TO CHANGE DUE TO SEASONAL PRODUCE.

All dishes are gluten free unless stated (G). Vegan options available (VG).

→ Please notify your server of any food allergies or intolerances you have when ordering.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.





## CANAPÉS

Pick 6 for £16 or 9 for £22

### MEAT

Slow roast pork belly,  
black pudding, apple gel

Crispy beef cheek,  
smoky chipotle mayonnaise

Chilli, ginger,  
lime chicken wonton,  
black vinegar dip

Ham hock terrine, pickled  
cucumber and piccalilli

### FISH

Kataffi wrapped crispy  
fried tiger prawn,  
wasabi mayo

Salmon tartare,  
sesame cone, yuzu  
aioli, toasted sesame  
seeds, red amaranth

Smoked mackerel pâté,  
toasted rye, micro  
watercress

Salmon blini, lemon  
crème fraîche, shredded  
breakfast radishes

### VEGETARIAN

Welsh rarebit

Chilli pea soup,  
toasted rye VG

Waldorf salad with  
chicory, pickled apple,  
shaved walnuts, celery,  
creamed Cropwell Bishop

Falafel, smoked smashed  
aubergine, pomegranate  
seeds VG



### DESSERTS

Pecan pie

Chocolate and orange  
brownies

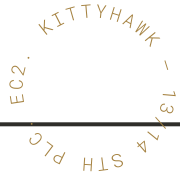
Blackberry cheesecake

Ginger sponge with  
salted caramel

Nutmeg set custard

Chocolate and cherry pot

# DRINKS PACKAGES



BEER	25 Estrella	£115
	25 Moretti	£115
	100 Estrella	£450
	100 Moretti	£450
	20 mixed soft drinks bottles	£50
WINE	2 bottles of Kings River Chenin Blanc, 2 bottles of Ochagavia Merlot	£80
	2 bottles of Picpoul de Pinet, 2 bottles of Bodegas Tempranillo	£100
	2 x 500ml carafes Tommolo Montepuliciano d'Abruzzo	£25
	2 x 500ml carafes Vino Bianco, Veneto	£25
	2 x 500ml carafes Vino Rose, Luberon	£25
BUBBLES	2 x Prosecco Spumante Brut Doc, Blue label, Italy	£65
	2 x Greyfriars sparkling wine, England	£100
<b>BOARDS</b>		
MEAT	Smoked duck, bresaola, salami, prosciutto, pancetta with grilled sourdough, pickles, peppers, jam and relish	£25
CHEESE	Kern Cornish, Rachel, Goddess goat, Waterloo, Beauvale with pickles, jam, relish, sourdough and crackers	£25
FISH	Cured salmon, smoked trout rilette, spiced potted prawns, peppered smoked mackerel, taramasalata with pickles, grilled sourdough and toasted rye wafers	£20
VEG	Sun-dried peppers, hummus, rose harissa smashed aubergine, mushroom pâté, pickles and relish	£20
PARTY	Crispy beef cheek with chipotle mayonnaise, sausage roll with pickled red cabbage, spicy buttermilk chicken with sweetcorn salsa, polenta chips with romesco sauce	£25

## LARGER BITES

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### MEAT

Pork and red onion  
sausage roll,  
chipotle mayonnaise,  
shallot crumb

Crispy beef cheeks,  
chipotle mayonnaise

Braised pork cheek,  
toasted almonds

Spicy fried buttermilk  
chicken, BBQ corn salsa

Each at £45.00  
(10 pieces per portion)

### FISH

Hot smoked salmon,  
new potatoes, lemon  
and dill crème fraîche

Grilled octopus,  
tomato, fennel

Frontier battered  
haddock, tartare sauce,  
pea powder

Tempura baby squid,  
spring onions,  
lime and chilli salt

Each at £45.00  
(10 pieces per portion)

### VEGETARIAN

Fried parmesan polenta  
chips, romesco dip

Curry-roasted  
cauliflower,  
curry mayonnaise

Shallot and thyme tatin

Cheddar and mushroom  
toasties, cep dust

Each at £40.00  
(10 pieces per portion)

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