

BANQUET

Autumn 2021

APPETISERS

Sourdough* with salted butter v

Marinated olives GF WF V Ve

Hummus with crackers DF

SHARING STARTERS

Stuffed aubergines, smoked cheese, roasted pepper gel, Greek yoghurt v

Beluga lentils with feta, turmeric croutons, and sultanas with dried figs v

Crispy pork belly, apple cider sauce, apple chutney GF DF

Crispy squid, sweet chilli and aioli

SHARING MAINS

6oz fillet steak, date purée, heritage carrots, radish and olive dust with red wine jus GF

Duck breast, crispy prosciutto, pear ketchup and potato gratin GF

Pan fried seabass, fennel mayo, diced vegetables in tomato sauce, crispy potatoes GF DF

Chargrilled broccoli with crispy potatoes, samphire and shaved fennel GF WF DF V Ve

SHARING SIDES

Rosemary potatoes GF DF

Seasonal greens GF WF V

SHARING DESSERTS

Apple and blackberry crumble with custard v

Chocolate mousse with orange crumb v

£52 per person

*Ask us for gluten free bread.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts

Please tell us if you have an allergy. Full allergen information is available, but we cannot guarantee that dishes are allergen free.

Everything is cooked to order. Dishes can arrive at different times and we appreciate your patience when we're busy.

Tips are shared equally among our team.