

Classic Set

July-August

£40

To Start

Baked courgette, whipped sheep's cheese, tomato, pesto, lemon & herb crumb v* gf

Chicken liver parfait, French toast, pickled raisins, sorrel

Hot-smoked trout, beetroot & caper salad, horseradish cream gf

Mains

Grilled spatchcock chicken, baby gem, Spenwood, focaccia croutons, yoghurt Caesar dressing

Sea bream, Jersey Royals, Parlour clams, samphire & garlic rouille gf

Slow-roast aubergine, buckwheat tabouleh, pepper, chilli & pomegranate pb gf

Roast duck breast, carrot & orange puree, braised fennel, peas & broad beans gf

To Follow

Panna cotta, gooseberry, toasted oats gf

Chocolate fondant, salted caramel, clotted cream v

Raspberry & almond tart, crème fraiche, pistachio v* gf

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v [+ £5]

Something to finish?

Add cafetiere coffee & chocolate truffles v [+ £5]

v (vegetarian) v* (vegetarian, but can be made vegan on request) pb (plant based/vegan) gf (gluten ingredient free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

Chef's Set

July-August

£50

For the Table

Sourdough bread & salted butter v

To Start

Salmon tartare, lemon, capers & shallot, crème fraiche & Melba toast

Grilled asparagus, toasted almonds, romesco sauce pb gf

Lamb carpaccio, watercress, radishes, pickled walnut, anchovy mayo gf

Main Course

Pea, asparagus & Wigmore tart, chicory salad v

Rump of lamb, Jersey Royals, peas & greens, sheep's cheese yoghurt, salsa verde gf

Chargrilled Old Spot pork chop, crushed new potatoes, swiss chard, gooseberry compote gf

Pan-roast hake, summer vegetable ratatouille, kalamata olives, tapenade gf

To Follow

Lemon posset, fennel shortbread v

Chocolate fondant, salted caramel, clotted cream v

Raspberry & almond tart, crème fraiche, pistachio v gf

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v

Something to finish?

Add cafetiere coffee & chocolate truffles v gf [+£5]

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Canapés

July-August

Our canapés choices each come as a minimum of 20 pieces
We suggest choosing 6-9 canapés per person from a maximum of 9 varieties

£3 per piece

Earth

Chargrilled asparagus, roast garlic yoghurt v* gf
Slow roast aubergine, chili & pomegranate on sourdough pb
Baked courgette, whipped sheep's cheese, herb crumb v* gf
Spinach, goat's cheese & pine nut roll v

Land

Pork & black pudding sausage roll
Chicken liver parfait, grilled sourdough
Shredded chicken, Caesar dressing, baby gem gf
Lamb skewer, salsa verde gf

Sea

Salmon tartare, Melba toast
Hot-smoked trout, horseradish & rosemary cream, baby gem gf
Smoked mackerel paté on toast
King prawn & chorizo skewer gf

Heaven

Assorted macaroons
Raspberry & almond tart gf
Assorted chocolate truffles v gf

More than a mouthful

Beef burger slider, mature Cheddar £5
Veggie slider, mature Cheddar v* £5
Grilled lamb cutlets, whipped sheep's cheese, herb oil gf £9