

£49 PER HEAD

NIBBLES

BREAD

Coombeshead Farm Sourdough, House Crackers, Bungay Butter V · VGO

OLIVES

With Oregano, On Ice VG

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Beetroot-&-Vodka-Cured Loch Duart Salmon, Herb Salad, Punchy Horseradish Cream

SUMMER GARDEN VOL-AU-VENT

British Peas, Broadbeans, Courgette Flower, Spenwood Cheese, Puff Pastry V

MAINS

TREVOR'S CHICKEN

Tender Breast Stuffed With Porcini & Morels & Wrapped in Puff Pastry,
Mustard & Shallot Cream

CHARRED TOFU SKEWER

Middle-Eastern Spiced Tofu, Tahini Aubergine, Mint Yoghurt,
Hazelnut Dukkah, Garlic Flatbread VGO

DAY-BOAT FISH

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

BIBB SALAD

Buttermilk Dressing, Dill
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

PISTACHIO CHOUX

British Raspberries, Pistachio Ice
Cream, Warm Chocolate Sauce
V

PANNA COTTA

English Strawberries,
Meringue Shards, Vanilla
VG

CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb,
Capezzana Olive Oil
V

V – Vegetarian, VO – Vegetarian option, VG – Vegan, VGO – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.

£59 PER HEAD

BREAD FOR THE TABLE

Coombeshead Farm Sourdough, House Crackers, Bungay Butter V · VGO

NIBBLES

PUFFED CRACKLING

Spice Rub

"TARAMA"

Whipped Smoked Tofu,
Seasonal Crudites, Celery Salt
VG

OLIVES

With Oregano, On Ice
VG

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

FIFTEEN SALAD

British Burrata, Westcombe Panella Ham, Seasonal Fruit, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil VO

HOUSE GRAVLAX

Beetroot-&-Vodka-Cured Loch Duart Salmon, Herb Salad, Punchy Horseradish Cream

MAINS

RUMP

8oz, Dry-Aged, Pickled Onion & Herb Salad

TRUFFLE FETTUCCINE

Fresh Pasta, Wiltshire Black Truffle Sauce, Spenwood Cheese V

DAY-BOAT FISH

Ask For Today's Catch, Champagne Cream Sauce, Dulse, Royal Kombu,
Green Peppercorns, Herb Oil

CHICKEN & RABBIT PIE

Creamy Chicken, Wild Devonshire Rabbit,
Smoked Bacon & Leek Pie, Seasonal Greens, Baked Mash
Sauce: Red Wine | Mustard & Shallot

SHARER

Two people
minimum

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

BIBB SALAD

Buttermilk Dressing, Dill
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

PISTACHIO CHOUX

British Raspberries, Pistachio Ice
Cream, Warm Chocolate Sauce
V

PANNA COTTA

English Strawberries,
Meringue Shards, Vanilla
VG

CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb,
Capezzana Olive Oil
V

V – Vegetarian, VO – Vegetarian option, VG – Vegan, VGO – Vegan option

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£69 PER HEAD

BREAD FOR THE TABLE

Coombeshead Farm Sourdough, House Crackers, Bungay Butter V · VGO

NIBBLES

CROQUETTES

Mrs Kirkham's Lancashire Cheese,
Sweet Leeks, Pickled Walnut

WESTCOMBE PANELA HAM

Lightly Smoked & Air-Dried,
House Pickles

"TARAMA"

Whipped Smoked Tofu,
Seasonal Crudites, Celery Salt
VG

SHARING STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Beetroot-&-Vodka-Cured Loch Duart Salmon, Herb Salad, Punchy Horseradish Cream

FIFTEEN SALAD

British Burrata, Westcombe Panela Ham, Seasonal Fruit, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil VO

MACKEREL PÂTÉ

Severn & Wye Smoked Mackerel, Sourdough Toast, Horseradish, Leafy Radishes, Cornichons

SHARING MAINS

TOMAHAWK

35oz Dry-Aged Beef, Buttery Truffled New Potatoes, Bibb Salad, Pickled Red Onion, Herb Salad

DAY-BOAT FISH

Ask For Today's Catch, Champagne Cream Sauce, Dulse, Royal Kombu, Green Peppercorns, Herb Oil

TRUFFLE FETTUCCINE

Fresh Pasta, Wiltshire Black Truffle Sauce, Spenwood Cheese V

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

BIBB SALAD

Buttermilk Dressing, Dill
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

V – Vegetarian, VO – Vegetarian option, VG – Vegan, VGO – Vegan option

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