

£55 Group Dining Menu (Subject to Change)

Selection of rustic ciabatta, butter, olive oil and balsamic for the table

— STARTERS —

Soup of the Day with rustic ciabatta **GFA, V, VG**

Mushroom & Truffle Risotto porcini mushrooms, truffle oil, truffle shavings **V, GF, VGA**

Salt & Pepper Squid with homemade sweet chilli sauce **DF, GF**

Pulled Pork & Fennel Croquettes with garlic aioli **DF**

Moules Mariniere with cream, wine, shallots, sourdough bread **GFA**

— MAINS —

12oz Sirloin Steak (supplement £3.00)

With grilled tomato, portobello mushroom, hand-cut chips **GF, DF**

Gourmet Beef Burger

Smoked cheese, crispy bacon, pretzel bun, beer battered onion rings, fries, tomato & coriander salsa **GFA**

Slow Roasted Shoulder of Pork

Sage mash, apple puree, sprouting broccoli, crackling **DF, GF**

Roasted Lemon & Thyme Boneless Half Chicken

Roasted new potatoes, baby vegetables **DF, GF**

Oven Baked Fish of The Day

With minted buttered new potatoes and sprouted broccoli with roasted almonds **DF**

Vegetable Lasagne

With aubergine, courgettes, carrots, red peppers, tomatoes, spinach, vegan bechamel sauce served with garlic ciabatta and mixed salad **GF, V**

(Vegan options are available upon request)

— DESSERTS —

Golden Syrup Sponge Pudding with custard **GF, V** (Dairy Free custard available upon request)

New York Vanilla Cheesecake with raspberry coulis **V, GF**

Double Chocolate Brownie with Honeycomb with vanilla ice-cream **V**

Selection of Fine English Cheeses fig & apple chutney, grapes, walnuts, celery and biscuits **V, GF** (supplement £2.50)

Ice-cream vanilla, strawberry, mint chocolate, toffee, rum & raisin **GF, V**

Sorbet passionfruit and mango, raspberry, lemon **GF, V, DF**

A 12.5% discretionary Service Charge will be added to your bill.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (GFA) Gluten Free Alternative Available
If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes.