

**GROUP
DINING**



**LARGE
PARTIES**

Start off Strong!

Ember Baked Bread

Aioli £6

Jersey Rock Oysters

Dressed & Raw 3 for £12

3. Select Three Starters

Salt Chilli Fried Chicken Chorizo Mayo

Wood Fired Prawn Skewer Chilli, Garlic

Hot Smoked Chalk Stream Trout Ginger, Lime, Sesame

Salt Baked Beetroot Fennel, Goats Curd, Pumpkin Seed

Ham Hock Scrumpet Mustard, Gherkin Ketchup

2. Select Two Mains

Roast Hake Peppers, Smoked Potato

Cornfed Chicken Roasted Roots and Shoots

Tikka Celeriac Hummus, Tahini, Pomegranate

Spiced Lamb Shoulder Hispi Cabbage, Yogurt, Mint

Sugar Pit Pork Cabbage and Caraway Slaw, Smoked Apple

Suckling Pig for 3 Bitter Leaves, Smoked Apple (+£12pp)

Hereford Sirloin Horseradish, Bone Marrow (+£12pp)

Selection of Sides £6pp

Mash Liquor,
Beef Crumb

Bitter Leaves
Shallots

Thick Cut Chips
Garlic Aioli

1. Select One Dessert

Eton Mess Soft Serve Meringue, Berry

Rhubarb and Ginger Crumble Custard

Burnt Cheesecake Raspberry, Honeycomb

+ **Spiced Madeleines**, Lemon Curd (+£5pp)

+ **Additional Dessert Choice** (+£5pp)

+ **Irish Coffee**, Jameson, Espresso (+£11pp)



£55pp

We do ask that your menu selection and any dietaries are confirmed no later than 7 days prior to your booking. A discretionary 15% service charge will be added to your final bill