

Spring Party Menu

3 Course menu & an aperitif for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

or

3 Course menu & half bottle of a selected wine per person £58

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

Starters

Goats curd, blood orange, grilled fennel, red onion, rosemary, smoked almonds (v)

Curried smoked haddock soup, coriander, croutons

Pork and pistachio terrine, onion marmalade, cornichons

Grilled chicken livers, parsley and anchovy salad, garlic dressing

Mains

Saffron risotto, buffalo mozzarella, wild garlic greens (v)

Roast hake, white coco beans, tomato, chives, Bagna Cauda

Fillet of pork, artisan black pudding, Savoy cabbage, sage and onion gravy

Romney Marsh rump of lamb, rosemary potato tourte, salsify, garlics

Desserts

Chocolate pot, salted caramel (v)

Lemon tart, vanilla lemon compote (v)

Sticky toffee pudding, clotted cream (v)

Crème caramel (v)

Sides (v)

Selection of seasonal vegetables to share

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 3 days before their visit.

For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests. We will cater for all dietary requirements separately to the set menu.

Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

