

Autumn Party Menu

3 Course menu & a Bellini 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.

Add a Bellini for an extra £5.00 instead of £9.50

Starters

Leek and potato soup (v), Welsh rarebit toast
Pan fried wild mushrooms, poached Clarence Court egg, toasted brioche (v)
Severn & Wye cured salmon, pickled cucumber, horseradish crème fraiche
Ham hock and parsley terrine, piccalilli, sourdough toast

Mains

Braised celery heart, roast beetroot, puy lentils, Rosary goats cheese, salsa verde, toasted hazelnuts (v)
Roast cod fillet, celeriac purée, parsley cream sauce
Chargrilled hanger steak, triple cooked chips, oxtail gravy, horseradish cream
Roast Romney's marsh rump of lamb, pumpkin, ricotta, spinach and crispy sage

Served with selection of side order to share

Desserts

Apple, blackberry and almond crumble, ginger ice cream (v)
Damson Bakewell tart, Cornish clotted cream (v)
Chocolate mousse, honeycomb, whipped cream (v)
Portrait ice creams and sorbets (v)
British cheese board, served with fruit bread, quince jelly and crackers (v) (suppl. £3.00)
Our selection – *Oxford Isis*(v) / Barkham Blue (v) / Tunworth* / Golden Cross* (v) / Lincolnshire Poacher**
* **Made from raw milk**

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 5 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

