

Summer 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

Chilled beetroot, buttermilk soup, grated horseradish (v)
Isle of Wight tomatoes, whipped goats curd, watercress pesto (v)
Tuna carpaccio, datterino tomatoes, marjoram salmoriglio
Bayonne Ham, Charentais Melon, mint

Mains

Amalfi lemon, basil risotto, grilled artichoke (v)
Chalk stream trout, buttered cucumber, pea shoots, tartare hollandaise
Grilled rabbit, Landaise black pudding, hispi cabbage, mustard sauce
Romney Marsh lamb rump, white coco beans, tomato, herbs, tapenade

Desserts

Gooseberry, elderflower fool, shortbread
Chocolate pot, salted caramel
Strawberry Pavlova(v)
Portrait ice creams and sorbets (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 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
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

