



## Sample Party Menu 30.00 per person

Buffalo mozzarella, sauce romesco, sea herbs

Chicken liver parfait, apple & grape chutney, sourdough toast

Ham hock Ballantine, pickled baby vegetables

Cured salmon, beetroots, crème fraiche, salmon roe

---

Whole plaice, brown shrimp, Lilliput caper burnoisette, new potatoes

Sage & ricotta gnocchi, compressed cherry tomatoes, pickled walnuts, sauce verde

8oz ribeye steak, beef tomato, watercress, hand cut chips

Lamb rump, charred broccoli, anchovies, pea puree, pickled mushroom

---

Chocolate tart, hazelnut praline, vanilla ice cream

Blackberry yoghurt panna cotta

Cheese board

Selection of ice cream

*Dishes highlighted with (v) are suitable for vegetarians*

*All our dishes are created in house where we use ingredients containing nuts & peanuts, gluten, fish, molluscs and seafood, eggs, milk and other dairy products, celery, sesame, mustard seeds and some products that may contain sulphites*