



## GROUP MENU £55 PER PERSON

### STARTERS

Spiced sweet potato & squash soup, herb yoghurt, potato & rosemary croutons VG 361 kcal

Roasted Camembert, cranberry sauce, potato & rosemary sourdough V 523 kcal

Prawns pil pil, paprika, lemon, chilli, panko breadcrumbs 403 kcal

Beef tartare, herb crostini 434 kcal

### MAINS

Salmon chowder, potato, chilli, spring onion, sweetcorn, coconut 688 kcal

Josper grilled rib eye steak, peppercorn sauce, cress salad 773 kcal

Roasted cauliflower potato gnocchi, lovage pesto, pine kernels VG 875 kcal

Braised beef cheeks, roasted garlic mashed potato, horseradish, crispy shallots 607 kcal

### SERVED WITH

Chips, Parmesan & truffle oil 781 kcal

Creamed spinach, garlic V 310 kcal

### DESSERTS

Apple & raspberry crumble, raspberry sorbet VG 474 kcal

Mango & coconut parfait, passion fruit, coconut crumb V 188 kcal

Chocolate brownie, raspberry sorbet VG 484 kcal

Sticky toffee pudding, toffee sauce, vanilla ice cream V 444 kcal

Please note for parties of 20 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.  
VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.  
15% service charge will be added to your bill. Prices include VAT.