



Sunday Function Menu

July, August, September – 2024

£45.00 per person
(Tea, Coffee & Petit Fours included)

Starter

Garden Pea & Mint Soup, Paprika Crème (DF, GF, V, VG)

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Whipped Feta, Compressed Watermelon, Pomegranate Salsa, Balsamic Onions
(DF, V, VG, GF)

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Smoked Chicken Caesar Salad, Crispy Anchovies, Sourdough Croute, Parmesan

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Gin Cured Salmon Min Qui, Cucumber Carpaccio, Lemon Crème Fraiche,
Poppy Seed Tuile

Mains

Seared Fillet of Sea Bass, Black Olive & Sun blushed Tomato Crushed Potatoes,
Courgette Ribbons, Tomato Emulsion (GF)

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Field Mushroom & Tarragon Tart Titan, Spinach Cream, Spring onions,
Balsamic Dressing (GF, V, VG, DF)

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Traditional Roast Striploin of Grass Fed Beef, Tender stem, Yorkshire Pudding,
Red Wine Sauce

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Roast Rack of Pork, Charred Apple, Black Pudding Stuffing, Rich Pan Jus (GF)

**All served with Seasonal Vegetables (V, VG, DF, GF), Cauliflower & Cheese Sauce (V),
and Roasted Potatoes (GF)*

Desserts

Cherry & Dark Chocolate Eton Mess (GF, V)

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Tonka Bean Pannacotta, Caramelia Whip, Raspberry Mint Salsa (GF, V)

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Mojito Rum BaBa, Cucumber Gel, Lime Sorbet (V)

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Selection of Four Cheeses, English & French, Celery Ribbons, Grapes, Quince Paste

V – Vegetarian GF – Gluten Free VG – Vegan DF – Dairy Free

Please note room hire charges will be applicable for all private dining rooms.
10% service charge will be added to the final bill.