



Function Menu

April, May, June - 2025

Starters

- Spiced Red Pepper Soup, Parmesan Croute, Pesto Oil (DF, V)(CG, N)
- Pea, Mint & Ham Hock Ballotine, Dijon Mustard Crème Fraiche, Baby Apples, Endive & Watercress Salad, Sage Oil (MU, M)
- Brown Crab Meat Boudin, Lemon Sumac Crème Fraiche, Charred Courgette, Avocado Puree (CR, SD, SO, M)
- Glazed Goats' Cheese, Charred Asparagus Marinated Wild Mushrooms, Rocket Salad, Lemon & Garden Herbs, Lemon Dressing (GF, V)(M) (This can be made vegan)

Mains

- Slow Braised Spring Lamb Shank, Mint & Rosemary Mashed Potato, Honey Glazed Carrot, Spring Cabbage, Rosemary Jus (GF) (M, SD)
- Seared Fillet of Sea Trout, Lemon, Pea & Courgette Risotto, Spinach, Asparagus, Lemon & Chive Sauce (GF) (F, M)
- Pan Seared Chicken Breast, Warm Jersey Royal Potato, Spring Onion, Radish & Asparagus Salad, Watercress, Lemon & Thyme Dressing (DF, GF) (M)
- Sunblushed Tomato, Olive & Artichoke Gnocchi, Spiced Provencal Sauce, Rocket, Balsamic, Pesto Cream (V, DF, VG, GF)(SD, SO)

Desserts

- Tropical Inspired Tiramisu, Grapefruit Segments, Mango Sorbet (V)(CG, E, M, SD)
- Apple Steamed Sponge, Duo of Blackberry, Vanilla Ice Cream (V)(CG, E, M)
- Spiced Poached Pineapple, Coconut Mousse, Fresh Passionfruit, Lime Crumb (V, VG, DF, GF)(SD)
- Selection of British & French Cheeses, Celery Ribbons, Poached Grapes, Quince, Artisan Cheese Biscuits (V) (C)

Allergen information: V – Vegetarian, GF – Gluten Free, VG – Vegan, DF – Dairy Free.

Dish Contains: C - Celery, CG - Cereals & Gluten, CR - Crustaceans, E - Eggs, F - Fish, L - Lupin, M - Milk & Dairy, MO - Molluscs, MU - Mustard/Nuts, N - Nuts, P - Peanuts, SS - Sesame Seeds, SO - Soya, SD - Sulphur Dioxide. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.

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