



FUNCTION MENU JANUARY, FEBRUARY, MARCH 2026
MONDAY TILL SATURDAY

STARTERS:

Parsnips & White Onion Soup, Rosemary Croute, Truffle Oil (DF) (CG, C, SD)

Smoked Haddock & Spring Onion Fishcake, Lemon & Chive Aioli, Citrus Dressing,
Caper, Samphire & Endive Salad (CG, F, M, E, SD)

Chicken & Duck Liver Parfait, Artichoke Compote, Pomegranate Gel,
Brioche Croute (CG, M, E, SD)

Savoury Cheesecake, Pickled Baby Pears, Roast Figs, Beetroot Puree, Walnut Oil (DF, V, VG) (CG, N, SD)

MAIN COURSE:

Slow Braised Beef Blade, Horseradish Dauphinoise Potato, Butternut Squash Puree, Kale,
Truffle Roast Parsnips, Port Jus (GF) (SD, M, E)

Free Range Chicken Breast, Duck Fat Confit Potato, Purple Sprouting, Roast Swede & Turnip,
Madeira Jus (GF) (C, SD)

Fillet of Salmon, Fennel Royale Potato, Cavolo Nero, Honey & Citrus Roast Beetroot,
Fennel & Tarragon Sauce (F, M, SD)

Maple Roast Root Vegetable Pithivier, Toasted Pinenuts, Wild Mushroom & Sautéed Kale, Jerusalem,
Artichoke Sauce (DF, V, VG) (CG, SO, SD)

DESSERTS:

Sticky Toffee Pudding, Whiskey & Toffee Sauce, Honeycomb Ice Cream (V) (CG, M, E, SD)

Orange Tart, Milk Chocolate Mousse, Pomegranate & Hazelnut Crumb (V) (CG, M, E, SD, N)

Malibu Poached Pineapple, Passion Fruit Mousse, Banana Sorbet (VG, V, DF, GF) (SO, SD)

Cheese & Biscuits, Chutney, Grapes, Celery (V) (M, CG, SD, C)

Tea and Coffee Included

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.