



SPRING FEAST MENU 2018

Please choose one of the following mains and desserts for the whole group to share, feast style.

STARTERS

The table will receive all of the following starters to share, Feast style:

Guinea fowl terrine, asparagus, bacon, truffle mascarpone

Poached chalk farm trout, fresh peas, lemon, garden herb emulsion

Beetroot bavarois, pickled apple, nasturtium, hazelnut

MAINS

Aged rump of beef, parmentier potatoes

Hot smoked salmon, asparagus, peas, broad beans

Roast pork loin, herb gnocchi, fennel & apple salad

DESSERTS

Banana Pannacotta, honeycomb, honey jelly, chocolate sorbet

Rhubarb Bakewell tart, almond ice cream

English cheese board, biscuits, quince chutney (£4 supp)

3 COURSES £ 32.50

CHEF'S TABLE AVAILABLE FOR UP TO 18 GUESTS

Our produce is carefully sourced, the majority of which is from local farms.
For Allergen Information please ask a member of our team.
Please note a suggested gratuity of 12.5% will be added to your bill.