

WINTER PARTY MENU

STARTERS

Bisque, crab & lobster soup, brandy cream, sourdough roll
Salt & Pepper Calamari OR Shrimp croquettes, aïoli
Beef tataki, ponzu, persimmon, cured egg yolk, togarashi G/F
Tartlet, crushed swede, maple syrup, crispy sage V

MAINS

Mussels "marinières" **OR** "pepata" skinny fries G/F

Sea bass fillet, pulses stew, smoked lardons, tarragon oil

1\2 Poussin, chimichurri **OR** peppercorn sauce, mixed salad leaves or chunky chips G/F

Egg tagliatelle, cherry tomato sauce, burrata, mint & basil pistou V

DESSERTS

Olive oil cake, lemon curd, frozen yoghurt, Marcona almonds V

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream V

Brownie crumble, red & white wine poached pear, cranberry crème pâtissière V

Wigmore sheep`s cheese, honey, nuts, pane carasau V

3 COURSES £35

ADD TO YOUR DISHES

3 x King scallops, seared G/F			£13.00
3 x Tiger prawns, pan fried or poached & chilled or tempo		£12.00	
10g or 20g of Exmoor Caviar, cucumber G/F		£29	9.00/£56.00
Lobster, poached, hot or chilled G/F		Half £34.00 / W	hole £66.00
SIDE DISHES			
Chunky chips or skinny fries G/F	£4.00	Mixed leaf salad, cucumber, tomato V G/F	£4.50
Mash potato, butter, herbs, garlic V G/F	£4.50	Cherry tomato salad, shallot, tabasco V G/F	£5.00
Traditional mushy peas V G/F	£4.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Garden peas, extra virgin olive oil V G/F	£4.50	Spinach, wilted or creamed, nutmeg V G/F	£7.00

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.