

# SUMMER 2025 PARTY MENU

### STARTERS

4 x raw rock oysters, mignonette, tabasco OR ponzu, spring onion, wasabi sriracha

Tuna tataki, truffle ponzu, avocado, black sesame G/F

Duck rillette, fennel & apples slaw, sour cherry pearls, walnuts G/F

Manchego bites, padron peppers, romesco sauce V

### MAINS

Mussels "marinières" **OR** "impepata", skinny fries **OR** sourdough bread G/F

Charred mackerel fillet/s, samphire, chorizo, lemon gel G/F

Poussin, chimichurri **OR** peppercorn sauce mixed leaf salad **OR** chunky chips G/F

Culurgiones, charcoal pasta dough, roasted aubergine filling, datterini & potato velouté, smoked ricotta V

#### DESSERTS

Yoghurt cheesecake, rhubarb compote, caramelized white chocolate crumb, mint

Eton mess, macerated strawberries, balsamic vinegar chantilly cream, marcona almonds V

Tiramisù, pistachio mousse, coffee liqueur sponge, ruby chocolate

Selection of artisan cheeses, honey, nuts, pane carasau V (£5 supplement)

# 2 COURSES £38 or 3 COURSES £48

#### ADD TO YOUR DISHES

3 x King scallops, seared G/F £14.00

3 x Tiger prawns, pan fried OR poached & chilled G/F OR tempura

£12.00

10g OR 20g of Exmoor Caviar, cucumber G/F

£30.00/£56.00

Lobster, poached, hot OR chilled G/F

Half £34.00 / Whole £66.00

### SIDE DISHES

## 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.

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté OR a selection of olives

A 12.5% discretionary optional service charge will be added to your bill

9 May 2025

Chunky chips <b>OR</b> skinny fries G/F	£4.00	Mixed leaf salad, cucumber, tomato V $\mathrm{G/F}$	£4.50
Crushed new potato, bacon, aïoli G/F	£7.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Padron peppers, smoked salt, chive G/F	£7.00	Cherry tomato & burrata salad, basil V G/F	£7.50
Garden peas, extra virgin olive oil V G/F	£4.00	Spinach, wilted $\mathbf{OR}$ creamed, nutmeg $V$ $G/F$	£7.00
Traditional mushy peas V G/F	£5.50	Samphire, black pepper G/F	£7.50

