

PARTY'S MENU

STARTERS

- 4 x raw rock oysters, mignonette, tabasco **OR** ponzu, spring onion, wasabi sriracha
- Cod cheeks tempura, pineapple agrodolce, bacon crumb, coriander **G/F**
- Lamb belly, radish tzatziki, lime & mint gel, pistachio **G/F**
- Chestnut churros, honey glazed candy beetroot, ash goat cheese mousse, rosemary **V**

MAINS

- Mussels "marinières" **OR** "impepata", skinny fries **OR** bread roll **G/F**
- Roasted whole Seabass, steamed new potato, choron sauce, fennel shoots **G/F**
- Poussin, chimichurri **OR** peppercorn sauce, mixed leaf salad **OR** chunky chips **G/F**
- Pumpkin gnudi, wild mushrooms, smoked ricotta, truffle & sage rusk **V**

DESSERTS

- Blackberry curd, charred lemon meringue, black pepper shortbread, thyme **V**
- Porto wine poached pear, gorgonzola pannacotta, fried almonds **G/F**
- Apple Strudel, calvados crème anglaise, candied pecan **V**
- Selection of artisan cheeses, honey, nuts, pane carasau **V (£4 supp.)**

2 COURSES £38 / 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 OR tempura G/F	£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

Chunky chips OR skinny fries G/F	£4.00	Mixed leaf salad, cucumber, tomato V G/F	£4.50
Crushed new potato, bacon, aioli G/F	£7.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Honey glazed candy beetroot, rosemary V G/F	£5.50	Cherry tomato & burrata salad, basil V G/F	£7.50
Traditional mushy peas V G/F	£5.50	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.