

Group Bookings Menu

10+ Guests

2 courses £21.95 / 3 courses £27.95

To Start

Soup of the day with rustic bread (V)

Creamy garlic mushrooms on toasted sourdough, parmesan shavings & dressed leaves (GFO)

Chicken liver parfait, red onion chutney, ciabatta croutons & soft herbs (GFO)

Smoked salmon, pickled cucumber, wasabi mayo & dressed watercress (GF)

Mains

8oz chargrilled beef burger on a toasted sourdough bun with baby gem lettuce, red onion & tomato, a homemade relish served with skinny fries

(add bacon, cheddar, stilton or mushroom for an additional £1.00 per item)

Smoked haddock & chive fishcake, creamed leeks, house salad served with skinny fries

Pan-seared tofu steak with a miso, garlic & chilli marinade, sauteed Tenderstem broccoli, new potatoes, garlic, lemon & almond warm salad (V | VE | GF)

7oz rump steak, chunky chips, confit tomato, garlic and thyme roasted flat mushroom and dressed watercress (+ £5.00) (GFO)

(Choice of sauces £2.50 each – peppercorn, red wine jus or wild mushroom)

Desserts

Warm chocolate brownie, chocolate sauce, vanilla ice cream and chocolate soil (GF)

Winter berry eton mess

Selection of ice cream (up to 3 scoops) with homemade cookie – chocolate, strawberry or vanilla

Selection of sorbet (up to 3 scoops) – mango, raspberry or lemon