

• ∞ CELEBRATION SET MENU ∞ •

Minimum 12 people

2 Course £26.95 | 3 Course £29.95

TO START

Soup of the day, crusty bread (V) (★)

Prawn cocktail, cucumber, tomato, gem lettuce, Marie Rose sauce

Chicken liver pate, carrot & apricot chutney, toasted baguette

Warm hummus, roasted beets & squash, chicory, pomegranate, dukkah (VE)

MAINS

Lemon & parmesan crusted chicken schnitzel, fried egg,
Caesar gem, skin on fries, capers

Pan-fried Chalk Stream trout, caper crushed potatoes,
wilted green, chive hollandaise

Bistro rump steak, field mushroom, vine tomatoes, chips,
and a choice of parsley & garlic butter, peppercorn or Béarnaise sauce
Upgrade to 8oz ribeye +£4.95 supplement

Roasted aubergine, chimichurri sauce, Cali-Mex rice,
tenderstem broccoli, sweet potato crisps (VE)

DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce (V)

Lemon cheesecake, raspberry sauce (VE)

Marshfield Farm real dairy ice cream (V) or seasonal sorbet (VE)
Clotted cream vanilla | Chocoholic heaven | Salted caramel | Succulent strawberry

Mature Cheddar, blue stilton, chutney & crackers
+£3.95 supplement

(V) Vegetarian (VE) Vegan (★) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens intolerances before ordering. Scan QR to view allergens.

All function menus require a deposit at the time of booking and pre-order with a minimum of 48 hours prior to your booking

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks





GROUP DINING

CELEBRATION
SET MENU