

GROUP DINING MENU

£39.50 per person

Selection of rustic ciabatta, butter, olive oil and balsamic for the table

STARTERS

Soup of the Day with rustic ciabatta **GFA, V, VG**

Mushroom & Truffle Risotto porcini mushrooms, truffle oil, truffle shavings **V, GF, VGA**

Salt & Pepper Squid with homemade sweet chilli sauce **DF, GF**

Chicken Liver Parfait with red onion jam, toasted granary bread **GFA**

Moules Mariniere with cream, wine, shallots, sourdough bread **GFA**

MAINS

12oz Sirloin Steak (supplement £3.00)

With grilled tomato, portobello mushroom, hand-cut chips **GF, DF**

Gourmet Beef Burger

Smoked cheese, crispy bacon, pretzel bun, beer battered onion rings, fries, tomato & coriander salsa **GFA**

Slow Roasted Shoulder of Pork

Sage mash, apple puree, sprouting broccoli, crackling **DF, GF**

Pollo Impanato Al Forno

Oven baked herb & Parmesan crusted chicken, fresh spaghetti, chilli, garlic, onion and tomato

Pan Fried Salmon Fillet

Asparagus, crushed new potatoes, bearnaise sauce **GFA**

Parmigiana Di Melanzane

Aubergine, Mozzarella cheese, Napoli Sauce **GF, V**

DESSERTS

Golden Syrup Sponge Pudding with custard **GF, V** (Dairy Free custard available upon request)

Lemon Tart with lemon confit, mini meringues **V**

Double Chocolate Brownie with Honeycomb with vanilla ice-cream **V**

Selection of Fine English Cheeses fig and apple chutney, grapes, walnuts, celery and biscuits **V, GF** (supplement £2.50)

Ice-cream vanilla, strawberry, mint chocolate, white chocolate, toffee, rum & raisin **GF, V**

Sorbet passionfruit and mango, raspberry, lemon and blackcurrant **GF, V, DF**

A 10% discretionary Service Charge will be added to your bill.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (GFA) Gluten Free Alternative Available

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes.