

STANDARD PRIVATE HIRE MENU

2 Courses 39 | 3 Courses 45

STARTERS

Dingley Dell ham hock terrine, marmalade gel, cornichon ketchup, bread
Prawn and crayfish cocktail, marie rose sauce
Wild mushrooms on toast, garlic sauce (vg)
Chicken, bacon and chive croquettes, wild garlic gremolata

MAINS

Roasted pork loin, sage mash potato, spring greens, wholegrain mustard sauce
Chicken supreme, potato terrine, broad beans, tarragon sauce, charred gem
Pan fried stone bass, crushed potato, samphire, capers, lemon butter
Wild mushroom, artichoke and cauliflower wellington, spring greens (vg)

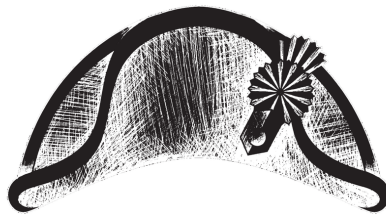
PUDDINGS

Oxford strawberry and raspberry cheesecake (vg)
Chocolate brownie, honeycomb, vanilla ice cream
Pimms infused British trifle, vanilla custard, fresh strawberries
Selection of Jude's Ice Cream (vg)

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to be championing British farmers and producing fresh food sustainably. An adults recommended daily allowance is 2000 Kcal
Tables of 4 or more are subject to a discretionary service charge of 12.5%*



Order to your table and keep the conversation flowing



PREMIUM PRIVATE HIRE MENU

2 Courses 64 | 3 Courses 70

STARTERS

Venison carpaccio, pitchfork cheddar, blackberries, summer truffle
Salmon gravalax, crème fraiche
Feta, Nutborne tomato & spinach tart, oak leaf & chicory salad (vg)
Pan seared scallops, pea & mint puree, crispy bacon

MAINS

Dorset herb crust lamb rack, crushed potato, minted broad bean and peas
Angus fillet steak, dauphinoise potato, buttered black cabbage, red wine jus
Spiced monkfish, braised fennel, farro, samphire, chorizo
Wild mushroom and broad bean risotto, crispy sage (vg)

PUDDINGS

Mille Feuille, fresh strawberries
Dark chocolate mousse, black cherries, shortbread
Banoffee pie, toffee sauce, salted caramel ice cream
British cheese selection, crispbread, chutney

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