

## PRIVATE HIRE MENU ONE

2 Courses 39 | 3 Courses 45

## STARTERS

Spiced cauliflower soup
pumpkin seeds, toasted sourdough (vg)
Pan fried king prawns
parsley and lemon butter

## MAINS

Breaded chicken supreme chorizo cassoulet, black cabbage

Pan fried Chalk stream trout crushed potato, samphire, lemon and caper sauce

Golden beetroot carpaccio rocket gremolata, pine nuts (vg)
Chicken ballotine
saffron aioli, toasted sourdough

Heritage squash \& thyme risotto saffron, pumpkin seeds (vg)

8 oz bavette steak
chunky chips, grilled tomato, red wine jus

## PUDDINGS

Apple and cinnamon crumble
vanilla custard (vg)
Sticky toffee pudding
butterscotch sauce, vanilla ice cream

Chocolate brownie
honeycomb, salted caramel ice cream
Selection of Jude's ice cream vanilla and chocolate (vg)


## PRIVATE HIRE MENU TWO

2 Courses 64 | 3 Courses 70

## STARTERS

Beef carpaccio
Grana Padano, horseradish cream
Feta \& spinach tart
oak leaf \& chicory salad (vg)

MAINS
Gressingham duck
confit leg, roast breast crushed potato, plum sauce
Angus fillet steak
dauphinoise potato, buttered black
cabbage, red wine jus

Salmon gravadlax
creme fraiche, lemon zest
Pan seared scallops
golden beetroot puree, crisp bacon salt

Spiced monkfish
braised fennel, farro, samphire, chorizo

Golden beetroot wellington
heritage squash, mushroom duxelle, curly kale (vg)

## PUDDINGS

Jameson orange creme brulee
shortbread biscuit
Banoffee pie
toffee sauce, salted caramel ice cream

Dark chocolate mousse
black cherries (vg)
British cheese selection
crispbread, chutney

