



PRIVATE HIRE MENU ONE

2 Courses 39 | 3 Courses 45

STARTERS

Seasonal soup
toasted sourdough (vg)

Goats cheese and
beetroot salad
candied walnut (v)

Smoked mackerel fritters
*pickled samphire and fennel,
tartare sauce*

Ham hock terrine
*beer mustard, toasted
sourdough*

MAINS

Pan fried chicken
supreme
*creamy mash, maple carrots,
tarragon jus*

Wild mushroom and leek
risotto
*crispy kale chimichurri, feta
(vg)*

Pan seared sea bream
*lyonnaise potatoes, seasonal
greens, lemon caper butter*

8oz bavette steak
*flat mushroom, confit tomato,
triple cooked chips, peppercorn
sauce*

PUDDINGS

Seasonal crumble
vanilla custard (vg)

Chocolate brownie
*honeycomb, salted caramel ice
cream*

Lemon posset
almond shortbread

Selection of Jude's ice
cream
vanilla and chocolate (vg)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan.

