



Sample Set Menu

£50 for 3 Courses

Starters

South Coast mackerel parfait, toasted brioche & pickled shallots
Waldorf salad, Pickled apple, celery, watercress, grapes & toasted walnuts (vg)
Devon crab salad, watercress, cucumber & pickled fennel
Ham hock & pistachio terrine, Paul Rhodes sourdough & wild garlic pesto
3 Maldon Oysters, natural, tempura & dressed (supplement)

Mains

Scottish girolle & porcini risotto, Summer truffle & shallots
Stonebass, Poole harbour clams, sorrel veloute
South Coast plaice, brown shrimp & caper butter sauce
Welsh salt marsh lamb cutlets, Cornish new potatoes, lentils, peas & broad beans, wild garlic pesto
7oz West Country fillet of beef, Gratin potato, café de Paris butter, chalke valley watercress (£5 supplement)

Puddings

Treacle tart, clotted cream
Mango posset
Rhubarb parfait, lemon sorbet & lemon verbena
Dark chocolate sphere, raspberries, honeycomb & crumble
Baron Bigod, Shropshire Blue & Cornish yarg, quince, celery & seeded crackers (supplement)

We're proud to be championing British farmers and producing fresh food sustainably.

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product. Tables of 4 or more are subject to a discretionary service charge of 12.5%

(v) Vegetarian

(ve) Vegan

(vea) Vegan available



Sample Sharing Boards

All of our sharing boards serve 3 - 4 people

Devon Crab & crayfish sliders, seaweed mayo

Maldon Oysters – Dressed with red wine pickled shallots, lemon & samphire

Maldon Oysters – Oysters Kilpatrick, dressed with smoked bacon & parsley gremolata

Maldon Oysters – Oysters Rockefeller, Baked with spinach & cream sauce

Cobble Lane charcuterie, Baron Bigod, Seeded crackers, chutney, cornichons

Carrot & Cumin Hummus, Pea & Broad bean hummus, crudites, radish, celery, carrots & seeded crispbreads (VG)

Goose fat roast hasselback potatoes, pulled lamb shoulder, wild garlic pesto

Pork & Youngs ale Scotch eggs & Lamb & Wild garlic sausage rolls

Pea & Broad bean scotch eggs & Cornish yarg cheese straws

Cornish Yarg, Baron Bigod & Pitchfork Cheddar cheese board, seeded crispbread, poached pear & grapes

Yorkshire Rhubarb Cheesecakes

Drink Packages

Arrival bubbles from £7.50 per person

Mini cocktails from £5.50 per person

Cocktail Trees from £66

Magnums of wine from £69.50

Beer buckets from £66

Bottled drinks packages from £144.90

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