



Pre Order Menu

2 courses £39 per person

3 courses £45 per person

NIBBLES

Nocellara olives / 5.00 | Tempura gherkins with chilli mayo / 4.5 | Battered Greek halloumi / 6
Rosemary & garlic focaccia with olive oil & balsamic vinegar 4.5 | Honey & sherry glazed Spanish chorizo / 5

STARTERS

Roasted red pepper, tomato & summer squash soup, croutons, herb crème fraiche

Wild mushroom, spinach & confit onion on toasted sourdough with truffled parmesan

Dingley dell prosciutto & bresaola celeriac remoulade, pickled beetroot, Aspall cyder dressing

Oak smoked salmon & avocado cocktail, Louie dressing, crostini

MAINS

Wild seabass fillet, basil & sundried tomato arancini, lobster aioli, samphire

Herby roast chicken supreme, sorrel & potato rosti, spring cabbage, sauce vierge

30-day dry aged sirloin steak with chunky chips, confit tomato & béarnaise sauce
(Cooked pink or well done)
(£5 supplement)

Herby polenta & goats' cheese, caponata, tempura artichoke, pesto

DESSERTS

Eton mess cheesecake, elderflower syrup, white chocolate ice cream

Dark chocolate rocky road terrine with honeycomb & salted caramel

Seasonal berry & apple crumble, clotted cream

Duo of British cheese & crackers, plum chutney, quince jelly & grapes

SIDES

All / 5.00

Seasonal greens with toasted almonds & chilli | Hand cut chunky chips

New potatoes with pesto butter | Italian seasonal salad, truffle dressing

Please inform us of any allergies or intolerances when submitting your pre order.