G R O U P D I N I N G



L A R G E PARTIES

= Start off Strong! =

Ember Baked Bread Aioli £6 Jersey Rock Oysters Dressed & Raw 3 for £12

3. Select Three Starters

Salt Chilli Fried Chicken Chorizo Mayo Wood Fired Prawn Skewer Chilli, Garlic Hot Smoked Chalk Stream Trout Ginger, Lime, Sesame Salt Baked Beetroot Fennel, Goats Curd, Pumpkin Seed Ham Hock Scrumpet Mustard, Gherkin Ketchup

2. Select Two Mains

Roast Hake Peppers, Smoked Potato Cornfed Chicken Roasted Roots and Shoots Tikka Celeriac Hummus, Tahini, Pomegranate Spiced Lamb Shoulder Hispi Cabbage, Yogurt, Mint Sugar Pit Pork Cabbage and Caraway Slaw, Smoked Apple Suckling Pig for 3 Bitter Leaves, Smoked Apple (+£12pp) Hereford Sirloin Horseradish, Bone Marrow (+£12pp)

Mash Liquor,
Beef Crumb £6Something on the Side!Mash Liquor,
Bitter Leaves
Shallots £6Thick Cut Chips
Garlic Aioli £6

I. Select One Dessert

Eton Mess Soft Serve Meringue, Berry Rhubarb and Ginger Crumble Custard Burnt Cheesecake Raspberry, Honeycomb

+ Spiced Madeleines, Lemon Curd (+£5pp)
+ Additional Dessert Choice (+£5pp)
+ Irish Coffee, Jameson, Espresso (+£11pp)



£55pp

We do ask that your menu selection and any dietaries are confirmed no later than 7 days prior to your booking. A discretionary 15% service charge will be added to your final bill