



LARGE PARTY SET MENU

STARTERS

MALDON SMOKED SALMON (5)
AVOCADO, FENNEL, APPLE & DILL

HAM HOCK & PEA TERRINE (2,9)
PICCALILLI, TOASTED SOURDOUGH

HERITAGE BEETROOT (V,VE) (10)
VEGAN FETA MOUSSE, SORREL, PINE NUTS, BASIL OIL,
AGED BALSAMIC SYRUP

PEA & MINT VELOUTÉ (2,4)
HAM HOCK BEIGNET, MINT OIL

GRILLED SQUID (8,12)
CHILLI, LIME, GOCHUJANG KETCHUP

MAIN COURSES

FILLET OF SALMON (4,7)
BUTTERBEAN & CHORIZO CASSOULET, SAFFRON EMULSION

BEER BATTERED FISH & CHIPS (2,4,5,7,9)
HADDOCK FILLET, MUSHY PEAS, CHARRED LEMON &
TARTARE SAUCE

CORNFED CHICKEN BREAST
GRILLED VEGETABLES, ROASTED TOMATO, PRESERVED LEMON, SALSA
VERDE

MIMOSA BEEF BURGER (2,4,7,9)
SMOKED CHEESE, BACON AND TRUFFLE MAYO,
SKINNY FRIES

SUMMER VEGETABLE RISOTTO (V,VE)
COURGETTE & PEA, PRESERVED LEMON & VERBENA,
MINT DRESSING

DESSERTS

MIMOSA ETON TIDY (V)(4,7)
FRESH SUMMER BERRIES, MINT

CHOCOLATE BROWNIE (V)(2,7)
CLOTTED CREAM ICE CREAM

LEMON POSSET (V)(2,7)
RASPBERRY, SHORTBREAD BISCUIT

SELECTION OF ICE CREAM AND SORBETS (V)(4,7)

CHEDDAR & STILTON PLATE, GRAPES, ARTISAN CRACKERS, (V)(1,2,7,12)
CELERY & CHUTNEY

3 COURSES FOR 34.95

ALLERGENS KEY



Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.