

PLATINUM SET MENU

44.95 PER PERSON

CANAPÉS & PROSECCO ON ARRIVAL

TO START

SASHIMI GRADE TUNA TARTARE

Pickled watermelon, avocado, red onion, chilli, lime, soy & mirin dressing

MISO AUBERGINE BAO BUNS (VE)

Sesame, mango & spring onion salsa

GRILLED LAMB KOFTA

Smoky creamed corn & crumbled goats' cheese

MASSAMAN CHICKEN SKEWERS

Pomegranate & coconut tzatziki dip

CHARGRILLED OCTOPUS & CHORIZO

Pico de gallo salsa & smoked paprika

(+£3 supplement per person)

SEARED, WILD, ATLANTIC SCALLOPS

Lobster & crab bonbons, pea & truffle oil velouté

(+£3 supplement per person)

THE MAIN EVENT

ROTISSERIE STICKY GLAZED PORK BELLY & SEARED SCALLOPS

Smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling

SEA BASS FILLET & CHARRED OCTOPUS

Baby potatoes, tomato & lemon aioli, samphire and baby spinach

NOURISH BOWL (VE)

Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas, pickled rainbow vegetables, baby spinach, slow-roasted tomato dip & soft tortilla

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE (VE)

Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade

STEAKS

BRITISH & IRISH FARM ASSURED - 21 DAY-AGED

Served with twice-cooked chunky chips, our signature caramelised onion, Stilton & panko crumb tart, confit tomato & parsley butter

8oz RUMP

7oz FILLET

(+ £3 supplement per person)

10oz RIBEYE

(+ £3 supplement per person)

ON THE SIDE

Choose one between two people

SAMPHIRE & BABY SPINACH (VE)

HALLOUMI FRIES & SWEET CHILLI SAUCE (V)

ROCKET SALAD WITH TOMATO, CUCUMBER, CAPERS, PINE NUTS & LEMON OLIVE OIL (VE)

MAC & CHEESE (V)

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TO FINISH

BLACKCURRANT MOUSSE (VE)

Biscuit base, mango purée, fresh strawberries

TIRAMISU

Light sponge soaked in coffee liqueur, mascarpone cream & cocoa

HOME-BAKED CHOCOLATE BROWNIE (V)

Belgian chocolate sauce & Bourbon vanilla ice cream

LEMON MERINGUE FLAMED ALASKA (V)

Lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream and flamed meringue, with a fresh strawberry sauce

STICKY TOFFEE PUDDING (V)

With caramelised banana and honeycomb ice cream

ADDITIONAL COURSE

(+ £3 supplement per person)

BRITISH CHEESE BOARD (V)

Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery & red onion chutney

HOT DRINKS

AMERICANO / BREAKFAST TEA

ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.