

# Classic Set

March - April

£50

## To Start

Watercress, wild garlic & goat's curd tart v  
Ham hock terrine, pickled pear salad, wholegrain mustard, brioche  
Beef fillet tartare, cured egg yolk, Spenwood, melba toast

## Main Course

Pear, stilton & candied walnut salad, chicory, mustard dressing v gf  
Braised chicken leg, chestnut mushrooms, tomato, bay, mashed potato gf  
Pan roast hake, braised puy lentils, clams, spring greens, anchovy gf  
Lamb shoulder shepherd's pie, lamb & port jus gf

## To Follow

Dark chocolate & coffee mousse, sea salt v gf  
Baked pear, vanilla ice cream, Pedro Ximenez pb gf  
Rhubarb & almond tart, crème fraiche v  
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v [ + £5 ]

## To Finish

Cafetiere coffee & salted caramel brownie bites v [ + £5 ]  
Glass of Port / Sauternes [ + £8 ]

v (vegetarian) pb (plant based/vegan) v\* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team

# Chef's Set

March - April

£65

## For the Table

Sourdough bread & salted butter v

## To Start

Jerusalem artichoke soup, rosemary & truffle croutons pb

Venison on toast, bone marrow butter sourdough, grated horseradish, parsley salad gf

Cured Hampshire trout, watercress crème fraiche, picked rhubarb, radish gf

## Main Course

Lobster, prawn & monkfish pithivier, pomme puree, Champagne sauce

Suffolk pork belly, wholegrain mustard mash, savoy cabbage, apple & rhubarb sauce

Purple sprouting broccolli two-ways, parsnip & roast garlic hummus, toasted seeds pb gf

Beef Wellington, potato dauphinoise, spring greens, carrot puree, bone marrow jus

## To Follow

Burnt Basque cheesecake v gf

Sticky toffee pudding, crème anglaise v

Rhubarb & almond tart, clotted cream v

British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v

## To Finish

Cafetiere coffee & salted caramel brownie bites v [ + £5 ]

Glass of Port / Sauternes [ + £8 ]

v (vegetarian) pb (plant based/vegan) v\* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

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# Canapes

*Available for parties of 20 and more*

£20 per person for 6 choices, £30 per person for 10 choices

## Earth

Watercress, wild garlic & goat's curd tarts v  
Pear & stilton crostini v  
Grilled purple sprouting, parsnip hummus, toasted seeds pb gf  
Fried Waterloo, spiced tomato relish v gf

## Land

Pork, apple and spring onion sausage rolls  
Grilled chicken skewers, smoked aioli gf  
Beef fillet tartare, Spenwood, melba toast  
Crispy pork belly, honey & wholegrain mustard glaze

## Sea

Cured Hampshire trout, watercress cream, sourdough  
Grilled prawn skewers, wild garlic butter gf  
Tempura cod cheeks, tartar sauce, burnt lemon gf  
Exmoor caviar & crème fraiche blinis [ + £5 ]

## Heaven

Sticky toffee pudding bites v  
Salted caramel brownie bites v  
Poached rhubarb, vanilla chantilly v gf

## Bigger Bites & Bowls

*Bigger bites & bowls count as 2 of your canapé choices*

Baked hake, puy lentil & spring green bowl gf  
Jerusalem artichoke risotto, shaved spenwood, toasted seeds v\* gf  
Cheeseburger sliders, mature cheddar, tomato relish  
Grilled chicken sliders, garlic mayo, baby gem

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