

## Lunch menu | £35

*Includes a complimentary glass of wine up to 30 guests*

*Available Monday –Friday only*

**chilled melon soup**

wood sorrel, herb oil

**salmon ceviche**

watermelon, ruby grapefruit, coriander

**jersey & vine ripened tomato salad**

wasabi soy yoghurt, basil

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**spiced roasted baby chicken**

kale, tarragon & lemon

**english pea, champagne & broad bean risotto**

**sea bream**

fine beans , walnuts , pickled raddish , charcoal mayonise

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**sticky toffee pudding**

vanilla ice cream

**pineapple carpaccio**

coconut sorbet, passion fruit & lime

**bitter chocolate tart**

salted caramel ice cream

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**coffee & tea infusions**

an additional cheese course can be added to all menus at a supplement of £9.00 per person

chocolate truffles available at an additional cost of £2.50 per person

**Parties of up to 16 guests** can make their selection on the day of event

**Parties between 16 and 29 guests** can supply a pre-order (full seating plan and choices are required two weeks prior to the event)  
choosing from a three options per course menu or select a set menu (1 starter, main & dessert) for the entire party

**Parties of 30 guests and more** must choose a set menu  
(1 starter, main & dessert) for the entire party

## Menu A | £46.50

**dorset crab**

pickled fennel, crème fraîche & rye bread crisps

**pressed fole gras & smoked duck terrine**

sauternes jelly & toasted brioche

**chilled melon soup**

wood sorrel ,herb oil (v)

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**braised dingley dell pork shoulder**

endive & rhubarb, sauce charcutière

**poached cod**

squid ink , peas , pancetta

**pea, champagne & broad bean risotto (v)**

confit garlic

**sides to share**

hay baked new potato , charcoal mayonnaise

steamed spinach, lemon, chilli

green beans & mustard dressing

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**sticky toffee pudding**

vanilla ice cream

**pineapple carpaccio**

coconut sorbet, passion fruit & lime

**bitter chocolate tart**

salted caramel ice cream

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**coffee & tea infusions**

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## Menu B | £56.50

### tuna tartare

citrus dressing, rice crackers

### wild faroe islands var ceviche salmon

watermelon, ruby grapefruit, coriander

### pressed fole gras & smoked duck terrine

sauternes jelly & toasted brioche

### burrata

burnt orange, pomegranate & dukkha (v)

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### suffolk lamb rump & rib

spiced bulgur wheat, aubergine, nasturtium

### grilled sea bream

fine beans, walnuts, pickled radish, charcoal mayonnaise

### chalk stream trout,

cauliflower, rainbow chard, spring onion, ginger

### grilled baby carrots (v)

soy yoghurt, puffed wild rice & seeds

### sides to share

hay baked new potato , charcoal mayonnaise

steamed spinach, lemon, chilli

green beans & mustard dressing

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### sticky toffee pudding

vanilla ice cream

### glazed lemon tart

crème fraiche

### pineapple carpaccio

coconut sorbet, passion fruit, lemon

### beenleigh blue

quince & oatcakes

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### coffee & tea infusions

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# Wine & Champagne list

## champagne

nv moet chandon brut imperial	£69.50
nv billecourt-salmon brut	£77.00
nv pol roger brut	£84.00
nv billecourt-salmon brut	£77.00
nv yellow label veuve-clicquot brut	£93.00
nv laurent perrier brut « la cuvee »	£94.00
nv ruinart blanc de blancs	£115.00
2006 dom perignon	£279.00
nv moet chandon rosé	£96.00
nv laurent perrier rosé	£115.00

## sparkling

nv chandon brut, mendoza, argentina	£49.50
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## white

2015 cuvée jean paul blanc de blancs sec, gascogne, france	£26.00
2016 pinot grigio, via nova, veneto, italy	£28.50
2016 sauvignon blanc, primera luz, chile	£29.50
2015 viognier, les bories blanques, languedoc, france	£31.00
2015 sauvignon de touraine, le haut peron, guy allion, loire, france	£31.00
2016 sauvignon blanc, sileni, marlborough, new zealand	£32.00
2016 chenin blanc "protea", anthony rupert wyne, western cape, south africa	£32.00
2015 chardonnay, the listening station, western australia	£33.50
2016 gavi di gavi nuovo quadro, la battistina, piemonte, italy	£39.00
2016 albariño, lagar de bouza, rias baixas, spain	£43.00
2015 chablis domaine de vauroux, burgundy, france	£45.00
2015 mâcon-vergisson, les rochers, guerrin, burgundy, france	£45.00
2013 riesling trimbach, alsace, france	£45.00
2016 pouilly-fumé "les loges", pierre marchand, loire, france	£49.50
2015 saucerre blanc, domaine daulny, loire, france	£54.00
2015 chardonnay collezione private, isole & olena, italy	£79.00

## rosé

2016 pinot grigio rosato, bella modella, veneto italy	£28.50
2016 m de minuty, rosé provence, France	£45.00

## red

2015 cuvée jean paul rouge, pays du vaucluse, france	£26.00
2017 merlot, de gras, valle central, chile	£28.50
2016 st chinian, course la reine, languedoc, France	£28.50
2015 pe tinto esporao, alentejo, portugal	£29.50
2014 cabernet sauvignon, tierra alta, chile	£32.00
2016 malbec finca la florenzia, familia cassone, mendoza, argentina	£32.50
2016 shiraz mataro sixty clicks, victoria, australia	£33.50
2015 montepulciano d'abruzzo, masciarelli, italy	£36.00
2015 rioja crianza, monte llano rioja, spain	£34.50
2014 cabernet franc dolomite, raats, stellenbosch, south africa	£35.50
2016 valpolicella classico, allegrini, veneto, italy	£37.00
2015 pinot noir pueblo del sol, uruguay	£38.00
2013 zinfandel, beyer ranch, wente brothers, california, usa	£41.00
2012 château de ricard, cadillac, cotes de bordeaux, france	£45.00
2014 burgogne pinot noir, vallet, burgundy, france	£49.50
2012 château lamothe-cissac, cru bourgeois, haut-médoc, bordeaux	£61.00
2014 gigondas, domaine grand romane, rhône, france	£68.00

ports & dessert wines available upon request