

## £35.00 ALL DAY MENU

(Available Monday - Friday from 1<sup>ST</sup> February 2019)

*Includes a glass of complimentary bubbles on arrival (10-30 guests)*

crab mayonnaise & dill,  
avocado, toast  
castelfranco,  
roasted golden beetroot, endive, orange, walnuts  
sweet potato & chestnut soup,  
chives  
cider cured salmon,  
apple, beetroot & candied pecans

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braised dingley dell pork shoulder,  
cauliflower, grain mustard sauce charcuterie  
fish trimmings pie,  
leeks, shellfish sauce  
roasted gilt head bream,  
jerusalem artichoke, black truffle  
salt baked celeriac, salted apple, turnip tops, green sauce, hazelnuts

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mount gay xo rum baba,  
raisin ice cream  
steamed treacle pudding,  
clementine custard  
custard & yorkshire rhubarb tart  
sticky toffee pudding,  
butterscotch sauce

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 up to 29 guests will have to supply a pre-order (full seating plan and choices are required two weeks prior to the event) choosing from a two 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