



## Group Menu

### 3 Courses £38

#### Bread and Snacks

Rosemary and thyme focaccia, olive oil	£4
Sourdough, whipped brown butter	£4
Salami Napoli, apricot, hazelnut (n)	£3.5

#### Starters

Baby chicory with sweet mustard, almonds, sourdough and roast garlic sauce (n)  
Chicken liver pâté, farmhouse chutney, toasted sourdough  
Salad of summer courgette, smoked apple, walnut, avocado mousse (n)  
Cauliflower soup, pickled shallot and lemon oil, focaccia  
Burrata, glazed purple carrots, smoked garlic honey, chilli, puffed rice

#### Main Courses

Smoked duck breast, confit tomatoes, lovage, duck fat croutons  
Torched plaice, pickled cucumber, tempura anchovies, samphire, chervil sauce  
Potato gnocchi, braised leeks, pickled shimeji, truffled egg yolk, butter sauce  
Braised featherblade, carrot, pickled walnut, truffle and parmesan chips (n)  
Caramelised cauliflower, butterbean mash, salted lemon, fennel crisps

#### Sides

Truffle and parmesan chips	£4
Gem lettuce, truffled egg yolk, crispy capers, Berkswell	£4
Lincolnshire Poacher leek mornay	£6.5

#### Sweets

Vanilla crème brûlée  
Choux bun with caramelised white chocolate, passion fruit cream and sorbet  
Poached apricot, chamomile pannacotta, almond tuille (n)  
Parkin, stem ginger ice cream, butterscotch sauce  
Banana bread, poached pineapple, salted rum caramel, pistachio ice cream (n)

Please note, this menu is available for parties of ten people or more, by pre-order only.  
A discretionary 10% service charge will be added to the final bill for your consideration.  
Please inform us of any allergies and intolerances, a full list of ingredients is available upon request. (n) = contains nuts