



## **£35 Feasting Menu**

*2 starters, 2 mains, 2 puddings for the whole table*

*Dietaries individually plated on request*

### **Starters**

Terrine maison, cornichons and grilled baguette

Walnut, pear and Roquefort salad

Smoked mackerel, beetroot and horseradish

Roast squash, goat's curd, leaves and pickled walnut

### **Mains**

Whole baked fish (market availability) braised fennel and aioli

Whole braised shoulder of Cotswold lamb, smoked aubergine, lettuce and anchovy

Roast Hereford picanha, pomme purée, Taleggio, red wine jus

Imam bayildi

### **Puddings**

Tarte au chocolat

Pistachio pavlova

Basque cheesecake and Armagnac sultanas

*Cheese Plate (£5 supplement or £10 as an additional course)*



## **£35 Sunday Feasting Menu**

*2 starters, 2 mains, 2 puddings for the whole table*

*Dietaries individually plated on request*

### **Starters**

Terrine maison, cornichons and grilled baguette

Walnut, pear and Roquefort salad

Smoked mackerel, beetroot and horseradish

Roast squash, goat's curd, leaves and pickled walnut

### **Mains**

*All served with roast potatoes, buttered greens, carrot and turnip mash, leek gratin, gravy and a Yorkshire pudding*

Roast beef with horseradish

Braised lamb shoulder with mint sauce

Whole roast chicken with bread sauce

Mushroom, feta and spinach Wellington

### **Puddings**

Tarte au chocolat

Pistachio pavlova

Basque cheesecake and Armagnac sultanas

*Cheese Plate (£5 supplement or £10 as an additional course)*



## **£45 Three Course Menu**

*Each guest to individually pre-order each course*

*Dietaries individually plated on request*

### **Starters**

Terrine maison, cornichons and grilled baguette

Bream and salmon roe tartare, horseradish, sourdough crisps

Ewes curd, delicata squash and hazelnut

Jerusalem artichoke soup, truffle butter

### **Mains**

Hake, saffron, leeks and rouille

Hereford rump steak, pommes frites and bearnaise or Roquefort butter

Imam bayildi, minted yoghurt and sourdough flatbread

### **Puddings**

Crème caramel, add prune in Armagnac for £3 supp.

Twice baked chocolate cake and crème fraîche

Prune and walnut pavlova

Apple tart fine and Calvados ice cream

*Cheese plate (£5 supplement or £10 as an additional course)*



## Canapé Menu

**£2.50 per canapé**

### **Meat**

Steak tartare, crouton

Lamb shoulder croquettes, harissa aioli

Duck rilette, cornichons

Chicken Liver Parfait, pear chutney

Smoked ham hock and chicken terrine, sauce gribiche

### **Fish**

Plaice goujons, Tartare Sauce

Smoked Salmon and Horseradish Cream on Blini

Smoked mackerel, pickled cucumber

### **Vegetarian**

Comte and chive fritters

Courgette and ricotta croquettes

Goats cheese and onion tartlets

Pan con tomate

### **Bowl Food - £5 a bowl**

Pumpkin risotto

Onglet, bearnaise and chips

Plaice goujons, tartare sauceomato