

Autumn / Winter

Fine Dining Menu 2025



Starters

£13.50

Spiced Squash Arancini with Sage Emulsion 🌱

Celeriac and Truffle Velouté 🌱🌾

Fish Cake with Herb Mayo and Lemon Oil

Beetroot Cured Salmon with Fennel and Citrus 🌾

Game Terrine with Fig Chutney and Artisanal Bread



Mains

£23.00

Braised Cabbage with Celeriac Purée and Heritage Carrots 🌿🌾

Caramelised Cauliflower with Romesco Sauce and Toasted Seeds 🌿🌾

Roasted Chicken Supreme with Pomme Anna and Mushroom Purée 🌾

Beef Cheek Bourguignon with Pickled Red Cabbage and Butter Mash 🌾
(£2 supplement)

Confit Duck Leg with Puy Lentils 🌾
(£2 supplement)

Salmon and Mussel Bouillabaisse 🌾
(£4.50 supplement)



Desserts

£13.50

Lemon and Ginger Cheesecake 🌿

Sticky Toffee Pudding with Chantilly Cream 🌾

Spiced Red Wine Poached Pears with Shortbread Crumb

Cherry Gâteau Opera 🌿

Apple and Blackberry Crumble 🌿



Wine and bar

Aperitif

£7.20



Ruggeri Argeo, Prosecco Brut, Veneto, Italy 
Elderflower Pressé

Wine for the table

Half a bottle per person

House

£10.25

Care, Blanco Sobre Lias, Cariñena, Spain 
Care, Tinto Sobre Lias, Cariñena, Spain 


Mid-tier

£13.30

Volpi, Cortese Amonte, Piemonte, Italy 
La Place, Merlot, Languedoc-Roussillon, France

Premium

£17.60

Ken Forrester, Petit Chenin, Western Cape, South Africa 
Vina Salceda, Puente de Salceda Crianza, Spain, 2020

Bar

£190

For pre-paid tabs and/or purchases on the day

Additional Information

Pricing

All prices are per person and exclusive of VAT unless otherwise stated.

Menu Choices and Dietary Requirements

Minimum order of 50. Decide upon either a two or three-course meal, selecting one dish per course to be served to all guests.

A plant based dish can be selected for those who require it. Other dietary requirements will be catered for individually upon request. Our busy kitchens take all reasonable steps to avoid risks however we cannot guarantee that food is 100% free from a specific allergen due to its presence in the supply chain.

Confirmation of Final Details

We require final guest numbers, menu choices and dietary requirements no later than 14 calendar days in advance of your event, thank you.

Venue Dressing

Tables at the venue will be dressed with linens and centrepieces. If you would like any additional event dressing or floristry, please speak to us and we will be happy to assist you.

Entertainment

We are happy to assist you with entertainment for your event and work with a range of brilliant artists and musicians – from classical ensembles, contemporary live bands and DJs to magicians.