



Special Event Menu

Starter

Ham hock terrine, pickled red cabbage, raisin relish, chopped walnuts

Homemade soup of the day (v)

Main Course

Pepper crusted pork fillet, buttered mash, courgette purée, pancetta, rosemary jus

Sweet potato, chickpea stew, fennel seed, yoghurt, spinach, grilled pitta (v)

Dessert

Tonka bean panna cotta, vanilla ice cream, mandarin gel

Filter coffee & chocolate

All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians. Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.