

LOVE AT FIRST BITE

Accompanied by live Jazz standards.



STARTERS

Wild mushroom toast

Toasted brioche, pecorino

Heritage beetroot salad

Winter leaves, pear, clementine & toasted chestnuts

Prawn & smoked salmon cocktail

Beer sourdough

Chicken liver parfait

Caramelised onion chutney, toasted brioche

MAINS

8oz sirloin steak

Grilled tomato, peppercorn sauce, watercress, chips

Chicken Kiev

Chervil butter, rainbow chard, mash potatoes

Chalk stream trout

New potatoes, samphire & sea beets

Wild mushroom & spinach risotto (vg)

Vegan mozzarella, truffle oil

DESSERTS

Dark chocolate mousse

Raspberry compote, honeycomb, fresh berries

Chocolate & salted caramel tart

Vanilla ice cream

Raspberry & white chocolate cheesecake

Raspberry coulis, white chocolate curls

British cheese selection (v)

Pitchfork Cheddar, Long Clawson Stilton, Bath Soft, celery, quince jelly, seeded crispbread





Tonight's just about good food, a few drinks, and some
proper time together.

We've put together a set menu using fresh, seasonal
British ingredients, with dishes that keep things simple
and satisfying.

Take your time, enjoy each course, and make a night of
it.

We're proud to be championing British farmers and producing fresh food sustainably.
**Before you order your food and drink, please inform a member of the team if you have a
food allergy or intolerance.**
An adult's recommended daily allowance is (2000 Kcal). Vegetarian (v) Vegan (vg)

