

Murder Mystery

Beverages

Complimentary bubbles

Starters

Cured beef carpaccio, with cucumber salsa, Dorset Blue Vinny, pickled radish & rocket

Emmental & Cheddar fritters, served with truffled mayonnaise, rocket & pickled walnut salad

Harissa roasted courgette, served with hummus, pine nuts, focaccia croutons, pumpkin seeds & pomegranate (pb)

Mains

Slow braised shin of beef, served on potato rösti, buttered kale & pickled shallots

Gnocchi, with charred long stem broccoli, pine nut pesto, roasted mushroom and goat's curd

Norfolk chicken Milanese, with charred hispi cabbage, tomato, caper & brown butter sauce

Desserts

Chocolate pave, Frangelico Chantilly, toasted hazelnuts, chocolate soil (pb)

Warm treacle tart, clotted cream

Selection of ice-creams by the scoop:

Salted caramel (gf) | Vanilla (gf) | Strawberry (pb) | Chocolate ice cream (pb)

Add on £5 per person

British cheeseboard:

Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple chutney and crackers



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons