



GROUP MENU

£38 per guest
choice of three courses

artichoke dip, grilled sourdough v
or
salt cod fritters, citrus mayo
or
grilled flatbread, braised beef shin, sour cream, green chilli

chana dal, coconut, root ginger,
courgette & aubergine pickle, grilled flatbread vg
or
Atlantic bream, curried jerusalem artichoke cream & crisps, herb oil gf
or
roast guinea fowl, parsnip purée, wild mushrooms, marsala sauce gf
or
rib eye, 45 day aged, native breed,
East Anglia gf (£15 supp.)

for the table:
kale, chilli, garlic vg/gf

hot brioche doughnuts, milk jam v
or
sticky toffee & brandy pudding, vanilla ice cream v
or
chocolate & lavender marquise, vanilla ice cream

100% OF SERVICE CHARGE GOES TO THE TEAM