

SAMPLE GROUP MENU

— £49 PER HEAD —

NIBBLES

BREAD

Dusty Knuckle Sourdough, Crackers, Bungay Butter V · VGO

OLIVES

With Oregano, On Ice VG

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Beetroot-&-Vodka-Cured Loch Duart Salmon, Herb Salad, Punchy Horseradish Cream

WHIPPED GOAT'S CURD

British Peas, Broadbeans, Courgettes, Lovage Pesto V · VGO

MAINS

TREVOR'S CHICKEN

Tender Breast Stuffed With Porcini & Morels & Wrapped in Puff Pastry,
Mustard & Shallot Cream

CHARRED TOFU SKEWER

Middle-Eastern Spiced Tofu, Tahini Aubergine, Coriander Chutney,
Hazelnut Dukkah, Garlic Flatbread V · VGO

DAY-BOAT FISH

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

BIBB SALAD

Buttermilk Dressing, Dill
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

PISTACHIO CHOUX

British Raspberries, Pistachio Ice
Cream, Warm Chocolate Sauce
V

PANNA COTTA

Season's Best Blackberries,
Meringue Shards, Vanilla
VG

CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb,
Capezzana Olive Oil
V

V – Vegetarian, VO – Vegetarian option, VG – Vegan, VGO – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.