Private Function Menu 2026

STARTERS

Soup of the season (v/gf)
Rustic warm bread

Ham hock terrine
Piccalilli, mixed salad, melba toast, Herb dressing

Hot smoked salmon (gf)
Salt baked beetroot, goats cheese mousse, radish, lemon sorrel, herb dressing

MAINS

Roasted chicken supreme (gf)
Potato fondant, Parma ham crisp, honey roasted carrots, carrot puree, rainbow char, red wine jus

Pan-seared stone bass (gf)
Creamed potatoes, samphire and kale oil, sea herbs, salsa verde,
cockles and mussels, white wine and herb sauce

Spiced Cauliflower Steak (v)
Crispy cauliflower crisps, pickled shiitake mushroom, cauliflower puree, pak choi, pomme Anna puree
crispy kale, hazelnut crumb, salsa verde

DESSERTS

Sticky toffee pudding (gf)
Butterscotch sauce, honeycomb, custard

Chocolate Delice
Macaron, caramac shard, fresh berries, chocolate tuille

Creme brulee (gf)
Star anise infused, lime meringue shards, raspberry sorbet, raspberry gel

Tea & Coffee

Two courses £29.00 | 3 courses £35.00

Please note our gluten free dishes are prepared in the same kitchen as all other dishes, so we cannot 100% guarantee they are free from all gluten. Whilst our dishes state their ingredients and may not state nuts, there may be traces of them. Please make sure you inform staff of any allergies. We can cater for most, if not all dietary requirements, but we must know beforehand