



## 8 COURSE MENU WITH WELCOME COCKTAIL £85 PER PERSON

### Canapés V

Wild Mushroom Eclair  
Goats Cheese Mousse, Crispy Pastry Tube  
Artichoke Rice Cracker, Tarragon Emulsion

### Lyonnais Onion Brioche V

Smoked Cheddar Butter

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### Plaice

Poached in Seaweed Butter, Potato Mousse, Brown Shrimp Beurre Noisette

OR

### Butternut Squash V

Risotto, Goats Curd, Sage, Soy Glazed Pumpkin Seeds

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### Heritage Carrot

Hay Baked Carrot, Girolle Mushroom, Toasted Hazelnut

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### Beef

Slow Cooked and Seared Fillet, King Oyster Mushroom, Baby Carrot, Ox Tail

OR

### Cauliflower V

Brown Butter Roast Cauliflower, Smoked Cheddar Sauce, Miso Caramel, Crispy Seaweed

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### Cheese V

Alex James Blue Monday, Fig and Walnut Loaf, Glazed Fig  
(Optional course- £5pp supplement)

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### Banoffee Pie V

Whipped Vanilla Cheesecake, Caramel, Banana, Shortbread

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### Layered Chocolate Delice V

Brownie, Ganache, Mousse, Jelly, Creme Fraiche and Lemon Sorbet

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### Tea/Coffee

Old Stocks Fruit and Nut Chocolate Bar V

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.