



Group Dining Menu

Small plates

Gordal picante olives (VE.GF)

Garlic & rosemary flat bread (VE)

Soup of the day, toasted sourdough (VE)

Chicken liver parfait, red onion chutney, toasted brioche

Grilled mackerel fillet, pickled shallots, orange dressing (DF)

Bigger plates

Seabass fillet, anna potato, charred broccoli, chimichurri

Honey glazed bacon chop, Hasselback potato, corn ribs, BBQ sauce

Slow cooked cottage pie, mashed potatoes, local vegetables (GF)

Portobello mushroom steaks, chipotle sauce, butter bean mash, charred broccoli (VE.GF)

Chuck steak burger, chorizo, Monterey Jack Cheese, jalapeno relish, chips & coleslaw

Sweet plates

Dark chocolate brownie, salted caramel sauce, vanilla ice cream

Mulled winter berry pavlova (GF)

Passionfruit parfait, coconut rum poached pineapple, white chocolate (GF)

English cheese board, chutney, celery, grapes & biscuits

Mövenpick dairy ice cream (GF)

(Vanilla dream, Strawberry, Swiss chocolate, Rum & raisin, Caramelita)

2 course £24.50 per person

3 course £29.50 per person

For allergen advice please ask your server on each visit as recipes may change. We do take additional measures when told about allergens. However, while we do our best to reduce the risk of cross-contamination, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary 10% service charge will be added to your bill.