

Party Set Dinner Menu

2 courses £45.00, 3 courses £65.00

"Crab's" Prawn Cocktail (GF, DF)

Bloody Mary Shot, Baby Gem, Cherry Tomatoes, Avocado, Marie Rose

Pan Fried Pigeon Breast (GF, DF)

Puy Lentil Cassoulet Truffle, Pancetta, Pickled Blackberries

Shetland Mussels Mariniere

Shallots, Garlic, Thyme, White Wine, Cream

Crab & Avocado Tian (GF, DF)

Lemon Crème Fraiche, Pickled Cucumber, Red Chilli, Lime Dressing

Soupe De Jour (GF, DF)

Pan Roast Fillet of Wild Halibut (GF, DF)

Saffron, Clam, Mussel, Bean, Pea & Potato Broth

Pan Roasted Cod Loin (GF, DF)

Tarragon Crushed New Potatoes, samphire, Prawn & Tomato Butter

Pork Fillet (GF, DF)

Spiced Belly Pork, Fondant Potato, Carrot Puree, Tenderstem, Pak Choi Soy Jus

Pan Fried Sea Bream (DF)

Seafood Linguine, Chilli, Olive Oil, Herbs, Parmesan

Grilled Prime Aged Grand Reserve Sirloin Steak (GF, DF)

Vine Cherry Tomatoes, Grilled Flat Cap Mushroom, Spinach, Rocket & Blue Cheese Salad
Peppercorn or Bearnaise Sauce

Green Apple Pannacotta (GF)

with Pistachio Biscuit, Vanilla Cream, Raspberry Compote & Basil Oil

Carrot Cake

Carrot Puree, Orange Mascarpone Cream Cheese & Cardamom Tea

Chocolate Marquis (GF)

Chocolate Sauce, Chocolate Soil, Pear Ice Cream & Berry Compote

Ice Cream (GF, DF)

A Selection of Home Churned Ice Creams, Shortbreads

Cheese Board

Selection of Cheeses

Coffee, Latte, Espresso, Macchiato or Cappuccino, Italian Biscotti & Chocolate Truffles

For further information on any item on our menu, including ingredients and information on food allergies and intolerances, please ask a member of staff before ordering your food.