

GROUP MENU £65

Potato & onion seed sourdough, whipped butter & fennel pollen (v) (1,3,9,12)

STARTER

Goldstein London smoked salmon, shallots, capers, rye bread & salted butter (3,7,9,13)

Marinated heritage beetroot, whipped barrel aged feta & maple vinegar (1,3,8,9,12,13)

Smoked chicken Caesar salad, baby gem lettuce, Caesar dressing, anchovy, & croutons
(3,6,7,9,10,11,12,13)

MAIN

Stone bass, grilled prawn bisque, fennel chutney (4,7,9,10,13)

Cornfed chicken, creamed cavolo Nero, hen-of-the-wood, sweetcorn purée (3,9,13)

Creste di Gallo, fresh tomato sauce & Berkshire cheese (v) (3,6,9)

30-day dry aged ribeye, green peppercorn & mushroom sauce, Koffman's fries +£15 suppl. (9,10,11,13)

ADD A CHEESE COURSE +£14

Selection of British cheeses, apple & cider chutney, Neal's Yard crackers (1,3,9)

DESSERT

Mango and passion fruit pavlova, coconut ice cream (1,2,3,6,7,8,9,13)

Balinese vanilla cream cheese mousse, blackcurrant compote, anise compressed apple (1,3,6,7,9,13)

Sticky toffee pudding, vanilla ice cream (1,3,6,9,10,12)