

## SAMPLE GROUP MENU

— £49 PER HEAD —

# NIBBLES

## BREAD

Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter **V · VGO**

## OLIVES

With Oregano, On Ice **VG**

# STARTERS

## SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

## HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad, Punchy Horseradish Cream

## SPICED PARSNIP SOUP

Parsnip Crisps, Curry Leaf, Chilli Oil **V · VGO**

# MAINS

## TREVOR'S CHICKEN

Free-Range Breast Stuffed With Porcini Duxelles & Wrapped in Puff Pastry,  
Mustard & White Wine Cream

## CHARRED TOFU SKEWER

Middle-Eastern Spiced Tofu, Tahini Aubergine, Coriander Chutney,  
Hazelnut Dukkah, Garlic Flatbread **V · VGO**

## CHALKSTREAM TROUT

Pan-Roasted Fillet, Old-School Parsley Sauce, Pickled Mussels,  
Sea Herbs

## SHARING SIDES

### KOFFMANN'S FRIES

Malt-Vinegar Salt

**VG**

### GARDEN SALAD

Mustard Dressing

**V**

### SEASONAL GREENS

Garlic, Lemon

**VG**

# SHARING DESSERTS

## STICKY PUDDING

Ginger Sponge, Rum Caramel,

Custard Ice Cream

**V**

## FRIED APPLE BLACKBERRY PIE

Sweet Spiced Fruit, Crispy Pastry,

Cinnamon Ice Cream

**V · VGO**

## CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb,

Capezzana Olive Oil

**V**

**V** – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.