

SAMPLE GROUP MENU

— £59 PER HEAD —

BREAD FOR THE TABLE

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

NIBBLES

DUCK LIVER PARFAIT

Spiced Plum Chutney,
Brioche Toast

OLIVES

With Oregano, On Ice
VG

TARAMASALATA

Whipped Smoked Tofu, Crunchy
Veg, Celery Salt **VG**

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

FANTASTIC SALAD

Burrata, Cobble Lane Coppa, Clementines, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil **VO**

HOUSE GRAVLAX

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

MAINS

RUMP

8oz, Dry-Aged, Pickled Onion & Herb Salad

MUSHROOM RISOTTO

Fresh Truffle, Wild Mushrooms, Corra Linn Cheese, Tarragon **V**

CHALKSTREAM TROUT

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

SHORT-RIB COTTAGE PIE

Aged Rib & Beef Cheek Ragù, Mustard Mash & Bone
Marrow Top, Red Wine Gravy

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.