

## SAMPLE GROUP MENU

— £69 PER HEAD —

### BREAD FOR THE TABLE

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

### NIBBLES

#### CROQUETTES

Mrs Kirkham's Lancashire Cheese,  
Sweet Leeks, Pickled Walnut

#### DUCK LIVER PARFAIT

Spiced Plum Chutney,  
Brioche Toast

#### TARAMASALATA

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

## SHARING 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

### FANTASTIC SALAD

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

## SHARING MAINS

### PORTERHOUSE

35-Day Dry-Aged Beef, Hash Brown Chips, Garden Salad

### CHALKSTREAM TROUT

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

### MUSHROOM RISOTTO

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

### SHARING SIDES

#### KOFFMANN'S FRIES

Malt-Vinegar Salt  
**VG**

#### GARDEN SALAD

Mustard Dressing  
**V**

#### SEASONAL GREENS

Garlic, Lemon  
**VG**

## SHARING DESSERTS

**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.