

SAMPLE GROUP MENU

— £59 PER HEAD —

BREAD FOR THE TABLE

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

NIBBLES

CRISPY CHICKEN

Colston Bassett Ranch,
House Hot Sauce

OLIVES

With Oregano, On Ice
VG

"TARAMA"

Whipped Smoked Tofu, Seasonal
Crudites, Celery Salt **VG**

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

FIFTEEN SALAD

Burrata, Westcombe Panera Ham, Seasonal Fruit, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil **VO**

HOUSE GRAVLAX

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

MAINS

RUMP

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

TRUFFLE FETTUCCINE

Fresh Pasta, Wiltshire Black Truffle Sauce, Spenwood Cheese **V**

DAY-BOAT FISH

Ask For Today's Catch, Champagne Cream Sauce, Dulse, Royal Kombu,
Green Peppercorns, Herb Oil

CHICKEN & RABBIT PIE

Creamy Chicken, Wild Devonshire Rabbit,
Smoked Bacon & Leek Pie, Seasonal Greens,
Baked Mash, Red Wine Gravy

SHARER

Two people
minimum

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

BIBB SALAD

Buttermilk Dressing, Dill
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

PISTACHIO CHOUX

British Raspberries, Pistachio Ice
Cream, Warm Chocolate Sauce
V

PANNA COTTA

Season's Best Blackberries,
Meringue Shards, Vanilla
VG

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.