

SAMPLE GROUP MENU

— £69 PER HEAD —

BREAD FOR THE TABLE

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

NIBBLES

CROQUETTES

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

WESTCOMBE PANELA HAM

Lightly Smoked & Air-Dried,
House Pickles

"TARAMA"

Whipped Smoked Tofu,
Seasonal Crudites, Celery Salt
VG

SHARING STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

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

FIFTEEN SALAD

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

MACKEREL PÂTÉ

Severn & Wye Smoked Mackerel, Sourdough Toast, Horseradish, Leafy Radishes, Cornichons

SHARING MAINS

TOMAHAWK

35oz Dry-Aged Beef, Hash Brown Chips, Bibb Salad, Pickled Red Onion, Herb Salad

DAY-BOAT FISH

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

TRUFFLE FETTUCCINE

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

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

BIBB SALAD

Buttermilk Dressing, Dill
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.