



Function Menu

2 Courses £38 per person (1 choice per course)

3 Courses £47 per person (1 choice per course)

Starters

Chefs Soup of the Day (V)

Farmhouse Pate, chutney, toasted sour dough and dressed rocket leaves

Satay French Trimmed Chicken, chili, cucumber with a spring onion salad and lime wedge

Smoked Salmon, beetroot two ways, avocado emulsion, horseradish ice-cream, baby watercress

Puff pastry disk, confit tomatoes, feta curd, pesto and micro herbs (V)

Mains

BBQ Honey Glazed Pork Belly, fondant potato, pea and wasabi purée, sesame carrot and a dashi broth

*Medium Rump of Lamb, ratatouille, salsa verda, minted new potatoes

Chicken and Mushroom Ballotine, duchess potato, seasonal vegetables and a mushroom sauce

*Roasted Medium Dexter of Beef, mini-braised beef cheek pie, dauphinoise potato, seasonal vegetables with a bone marrow red wine sauce

Poached Butter Cod Loin, crushed new potatoes, spinach and a clam, mussel and prawn bouillabaisse

Braised BBQ Honey Glazed Hispi Cabbage, crispy onions, kimchi and a vegetarian dashi broth (V)

* £5 per person supplement

Desserts

Lemon Bavious, lemon curd, Italian meringue and raspberries

Treacle Tart with clotted cream ice cream

Rum Baba with cherries and Chantilly cream

Poached Pear, chocolate ganache and a seasonal fruit compote

Mirror Glazed Chocolate Delice with apple gel and coconut ice cream

Cheese & Biscuits (£4 supplement per person)

All prices correct as of 1st January 2026, and are subject to change

PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS