

# Spring Party Menu – 3 courses £50

## Starters

- Cornish cuttlefish. Malaysian coconut & cucumber salad. Santorini tomato (DFO) (GFO)
- \*(v) Wild mushroom, truffle & mozzarella risotto cakes. pesto. rocket. parmesan crisp
- Pheasant salad. bacon lardons. watercress. radish. orange segments. sherry vinaigrette (DFO) (GFO)
- Yellow fin tuna sashimi. avocado. Japanese pickled vegetables. wasabi (DFO) (GFO)
- \*(v) Goat's cheese soufflé. baby beets. frisée. William pear. toasted walnuts. walnut oil dressing
- \*Malaysian bang bang chicken skewers. peanut satay. pickled cucumber. angel hair. sesame (DFO) (GFO)
- ½ dozen Mediterranean King prawns in the shell. new season English asparagus. watercress. avocado purée (**£5 surcharge**) (DFO) (GFO)

## Mains

- \*Seared fillet of Cornish sea bass. saffron potato purée. purple sprouting broccoli. homemade prawn crackers. toasted hazelnut (GFO)
- Grilled Cornish mackerel fillet. lentil dhal. baked coconut & edamame mushroom. poppadom (DFO) (GFO)
- (v) Plant bowl. chargrilled new season asparagus. roast beets. crispy kale. pearl barley. chargrilled gem. Portobello mushroom. soft tofu tahini dip (DFO)
- Chicken Milanese. sauté parmesan truffle new potato. zucchini friti. tomato & basil ragu (DFO)
- Slow roast pork belly, Andalus chorizo. white bean tomato stew. purple sprouting. padron peppers (GFO)
- Pink carved rump of Berkshire lamb. barley cous cous. aubergine purée. chargrilled greenhouse vegetables. harissa. jus (DFO)
- 10 oz Aberdeen Angus rib steak. chipped potatoes. peppercorn sauce. Portobello & overnight tomato (**£6 surcharge**) (DFO) (GFO)
- Surf & Turf. 10oz Aberdeen Angus rib steak. chipped potatoes. peppercorn sauce. Portobello & overnight tomato with 3 garlic butter seared diver scallops (**£12 surcharge**) (DFO) (GFO)

## Sharing Bowls

Our main courses don't particularly need side orders, but if required, we recommend the following sharing bowls (1 bowl between 4 guests)

- Baby potatoes baked in their jackets. roast garlic. rosemary. sea salt
- Spring greens, bobby beans, shallots & herbs
- \*Purple sprouting broccoli. toasted hazelnuts

*All £9 each*

*\* - contains nuts*

*(GFO) – gluten free option available*

*(DFO) – dairy free option available*

*(v) – vegetarian*

## Cheese & Dessert

- Local Artisan cheese. St Bart's Nettlebed, unpasteurised. Spenwood Ewes. Oxford Blue. Cotswold soft Jersey. Oatcakes. grapes. LSB chutney (**£5 surcharge**) (GFO)
- Dark chocolate nemesis. crème fraîche. dark chocolate ice cream (GFO)
- Sticky toffee pudding. sticky toffee sauce. Devonshire clotted cream (GFO)
- Vanilla panna cotta. baked rhubarb. stem ginger ice cream (GFO)
- Caramelised lemon tart. damson, sloe gin & blackberry compote. crème fraîche
- Oreo cookie cheesecake. salted caramel ice cream
- \*Treachle tart. served warm. custard sauce