

£69 GROUP DINING MENU

PRE-DINNER DRINK & MINI PARMESAN SCONES

Pink Gin Spritz

*Bosford rosé gin, Jeio Sparkling Rosé,
lemonade, fresh lime, raspberries*

Glass of Champagne

*NV Brut Grande Réserve Gobillard,
Premier Cru,*

APPETIZERS

Baked Camembert

Sticky red onion jam, toasted sourdough (v)

Taylor's Port & Chicken Liver Paté

*Caramelised onion chutney, beef dripping
& buttermilk Scones*

Roasted Spiced Baby Aubergine

*red quinoa, broad bean & cherry tomato salad,
with chimichurri mayo (Ve)*

King Prawns

Sautéed in chilli, garlic, white wine & parsley

Tuna & Cucumber Tartare

*citrus wasabi dressing, soy marinated egg yolk,
mixed sesame, avocado cream & lotus crisps*

P R I M E

STEAK & GRILL

STEAK

Steaks served with -

*French Fries OR Triple Cooked Chips
Creamed Spinach & Garlic Chestnut Mushrooms*

Large Sirloin 350g

*Rich in marbling, with just the right
amount of fat to give exceptional flavour*

Large Rib Eye 350g

*This cut has beautiful marbling that
gives an amazing taste*

Large Prime Fillet 300g

*The most tender cut of beef, full of flavour
& exceptionally lean*

Steak Sauces

*Peppercorn | Port & mushroom (v)
Béarnaise (v) | Stilton & parsley (v)*

EXTRA SIDES

*Caesar salad 3.90 | Mac 'n' cheese 6.90
Creamed spinach (v) 4.90 | Garlic chestnut mushrooms (v) 4.75
Sautéed petit pois, salsa verdi, butter (v) 4.25
Onion rings, house bbq sauce 4.50
Steamed broccoli, asian sesame dressing (v) 4.25
Fried corn on the cob, chimichurri mayo, parmesan 4.50*

OTHER MAINS

Pan Roasted Chicken Supreme

*Charred baby leeks, crispy gnocchi, wilted spinach,
chorizo cream, parmesan crisp*

Pan Roasted Whole Sea Bass

*butterflied & de-boned, with smoked hollandaise
tartar, dill oil, watercress, burnt lemon & triple
cooked chips*

Asparagus & Herb Tortelloni

*Basil ricotta, roast asparagus & petit pois, toasted
almonds, garlic butter (v)*

DESSERTS

Chocolate Fudge Brownie

*Soft & sticky fudge brownie, roasted marshmallows,
chopped hazelnuts, warm toffee sauce, madagascan
vanilla ice cream (v)*

Raspberry & Lemon Cheesecake

*Crumbled shortbread, raspberry ripple ice cream,
white chocolate crispies, lemon curd drizzle (v)*

Warm Pecan Pie

*Warm pecan pie, brown butter, sea salt & bourbon
maple drizzle, crushed toasted pecans & Madagascan
vanilla ice cream (v)*

Ice Cream & Sorbet

Choose from a selection of flavours (v)

Cheese & Biscuits

*A selection of British cheeses with Thomas Fudge's
biscuits & quince jelly (v)*

A 12.5% service charge is added to the bill. All gratuities go directly to our staff. (V) = Vegetarian dish (Ve) = Vegan dish

ALLERGENS: Some of our menu dishes contain nuts and we cannot guarantee that any of our dishes are completely nut free. Please inform your host if you have any food related allergies.