

STARTERS

3 COURSES

Meat

- Chicken liver parfait, brioche, tomato & onion jam, crispy onions & charcoal salt.
- Clever Ham, eggs & chips.
- Crispy duck, cucumber, baby gem, sourdough shards & plum vinaigrette.
- BBQ brisket beef & pancetta potato cakes, béarnaise.
- Lamb scotch duck egg, pea & mint purée.
- Malaysian chicken satay, Asian slaw, satay dip.

Fish

- Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme crackers.
- Fish in a tin: Treacle cured salmon, seared tuna, beetroot, horseradish, cucumber & sea vegetables.
- Torched mackerel, dill, crab & apple salad.
- Smoked haddock kedgeree croquette, wilted spinach, burnt almond & harissa hollandaise.

Vegetarian

- Caramelised shallot & goats cheese tarte Tatin, rocket & balsamic glaze.
- Beetroot, goats curd, raspberry dressing & tarragon.
- Parsnip & vanilla velouté, cider apple & celeriac crisps.
- Fennel & pea bhajis, pomegranate, sweet turmeric dip.

Vegan

- Carrot, caraway, pumpkin & sourdough.
- Beetroot terrine, torched clementine, hazelnuts & wild flowers.
- Confit potato, wild mushroom, charred corn & puffed maize.
- Caramelised cauliflower, rhubarb, grapefruit, nuts, herbs.

Chefs Signature Range

Lobster on the beach, lemon sand, sea bubbles, edible pebble, squid ink coral.
(£5.50 supplement)

Scallop, cauliflower cheese puree, apple, parsley oil.
(£3.50 supplement)

SHARING RANGE

Chefs Deli Box:

Goats cheese & shallot tart, chunky sausage & caramelised onion roll, potted parfait, chorizo & spinach scotch egg, potato & pancetta salad, carrot & baby spinach Caesar salad, marinated olives, smoked paprika hummus, rustic sourdough.

Mediterranean Plank:

A selection of cured meats, sun-dried tomato & oregano arancini, olive & rosemary focaccia, marinated Manchego cheese, roasted pepper & potato tortilla, chicken empanadas.

MAIN COURSE

3 COURSES

Meat

Pork loin, pigs cheek & black pudding croquette, celeriac & apple jam, Pomme purée, baby spinach, black garlic paint.

12hr slow roasted blade of beef, duo of potato, roasted squash purée, charred king oyster mushroom, pancetta, sticky marrowbone jus.

Butter roasted chicken breast, rosemary & parmesan polenta chip, garlic mash, smashed pea, Ham shards, herb cream sauce.

Lamb rump, crispy Pommes Anna potato chip, heritage carrot purée, charred leeks, rich lamb jus. (£1.50 supplement)

Fish

Stone bass, lemon purée, fennel, shrimp & crab tortellini, seafood butter.

Charred salmon, samphire, crushed new potato, lobster bisque.

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce.

Curried monkfish, spinach, date, almond, coriander. (£2.50 supplement)

Vegetarian

Wild mushroom & vegetable wellington, roasted new potatoes, rosemary & burnt onion cream sauce.

Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.

Roasted vegetable, spicy halloumi kebab, flat bread, Persian salad, tzatziki.

Vegan

Charred purple sprouting broccoli, confit stem, pear, brazil nut, puffed rice, tarragon oil.

Textures of onions: Purée, petals, burnt shallot, consommé, black garlic, onion crisps, chive oil.

Charred cauliflower chump, Skin on fries, roasted tomato jam, wild mushroom sauce, rocket.

Chefs Signature Range

8oz sirloin steak, duck fat chips, crispy field mushroom, roasted plum tom, peppercorn sauce, watercress. (£5.50 supplement)

Rib of beef, braised cheek, horseradish pomme purée, charred shallots, pancetta, red wine sauce. (£5.50 supplement)

Duck breast, old fashioned marinade, burnt satsuma, prune, BBQ celeriac. (£3.50 supplement)

SHARING RANGE

BBQ Plank:

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.

£3.50 Supplement

Persian Plank:

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.

DESSERT

3 COURSES

Chocolate

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn salt, peanut butter ice cream.
The Black Forest, chocolate, cherry, kirsch.
Goopy chocolate brownie, fresh fruit & vanilla bean ice cream.
White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, raspberry sorbet.

Fruit

Lemon posset, blueberry, marshmallow & lemon curd.
Eton mess tart, fresh berries, meringue textures, vanilla cream, strawberry tart & raspberry powder.
Rhubarb baba, ginger, rum & raisin ice cream.
Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

Hot Puddings

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.
Pineapple tarte Tatin, chilli oil, coconut ice cream, shaved & torched coconut.
Katsu crumble of apple & pears, rosemary custard, vanilla ice cream.

Vegan

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.
Quinoa & date rice pudding, raspberry compote.
Vegan chocolate brownie, raspberry sorbet.

Chefs Signature Range

DESSERT BAR

**"WOW" YOUR GUESTS WITH OUR DESSERT
EPIC FOOD STATION.**

(£4.50 supplement)

Salted caramel doughnuts, cake pops, nougat,
biscotti, waffles, pretzels, choux buns, tarts,
brownies, macaroons.

SHARING RANGE

Parlora Plank

Goopy meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet. *(£2.50 Supplement)*

Cheesecake Plank

CHOOSE UP TO 3 DIFFERENT CHEESECAKES TO BE SERVED WHOLE AT THE TABLE.

Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso, vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream. *(£2.50 Supplement)*

Cheese Board Plank

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.