



## CANAPES

All items £2.50 each minimum 20 per item

### FISH

Smoked salmon blinis, creme fraiche, cucumber  
Mini fish and chips, tartare sauce, pea puree  
Tempura king prawn, pickled chili

### VEGAN/VEGETARIAN

Whipped feta, apple, toasted walnut vg  
Truffled wild mushroom crostini vg  
Spiced butternut squash, tartlet v

### MEAT

Chicken caesar salad  
Braised lamb shoulder croquette, mint sauce  
Chargrilled beef rump, crostini, horseradish

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.*

*We're proud to be championing British farmers and producing fresh food sustainably. An adults recommended daily allowance is 2000 Kcal. Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product. Tables of 4 or more are subject to a discretionary service charge of 12.5%*



## SHARERS

Each board serves 10 people - £100 per board

### PEARL PLATTER

Classic oysters served with lemon and red wine shallot vinegar,  
Tabasco

### PLOUGHMAN'S

Caramelized onion and apple sausage roll, pork and leek scotch  
egg, glazed ham, stilton, piccalilli, chicory radicchio, onion  
chutney

### BURGER BOARD

(Beef, chicken or plant)

Brioche bun, cheese, shredded lettuce, red onion, Youngs ale  
chutney, beef tomato, watercress mayo, fries

### CHIP SHOP PLATTER

Fish cakes, haddock fingers, battered pork and leek sausages,  
samphire scraps, triple cooked chips, curry sauce, tartare sauce,  
mushy peas

### BRITISH CHARCUTERIE

Selection of British cheese & charcuterie, olives, crackers,  
Mediterranean flat bread, pickles, chicory radicchio, onion  
chutney

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## SET MENU

£45 per person

### STARTERS

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Ham hock terrine, beer mustard, Young's ale sourdough

Spiced carrot and lentil soup, crusty bread v

South coast coley scampi, tartare sauce

Purple sprouting brocolli bhaji, curried soya yogurt vg

### MAINS

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Chicken kiev, Jerusalem artichoke, wild mushroom, cavalo nero, wild garlic butter

Smoked haddock and king prawn fish cake, wilted spinach, poached egg, wholegrain mustard sauce

Roasted butternut squash cassoulet vg

Slow braised beef shin stew, mash, tenderstem broccoli

### PUDDINGS

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Baked vanilla chessecake v

Sticky toffee pudding, vanilla ice cream v

Coffee coconut panna cotta, stewed cherries vg

Northern blue, onion chutney, celery, crackers v

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## SET MENU

£70 per person

### STARTERS

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Heritage beetroot tart, whipped vegan feta vg

28 day dry aged steak tartare, capers berries, egg yolk, Young's ale  
sourdough

Scottish langoustines, watercress, tartare sauce, lemon

Pan seared scallops, pea puree, crispy bacon

### MAINS

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Gressingham duck wellington, cavolo nero, red wine jus

Pan roasted monkfish tail, brown shrimp, Nyetimber beurre blanc,  
cornish new potatoes

Beetroot, wild mushroom & squash wellington, celeriac puree,  
tenderstem broccoli vg

28 day dry aged beef fillet, potato gratin, roasted shallot, tenderstem  
broccoli, wholegrain mustard jus

### PUDDINGS

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Chocolate fondant, stewed berries, mint vg

Cinnamon & plum fool, toasted almond flakes v

Jam roly poly, lemon & thyme custard v

Pistachio Crème Brûlée v

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