

Group Dining Menu  
Three courses 40



**Starters**

**Scottish cured  
smoked salmon**

Cucumber, lemon and gin  
dressed herbs with toasted  
dark rye bread

**Duck salad**

Marinated French duck with  
plum dressing, grapefruit,  
pine nuts and shallots

**Roasted vine tomato  
soup**

with croutons

**Market Specials**

**Pan-fried sea bass fillet**  
with roasted butternut  
squash mash, sautéed green  
beans, and confit beetroot

**Classic hamburger**

Chargrilled in a brioche bun  
with melted cheese, streaky  
bacon, chilli mayonnaise and  
hand-cut chips

**Chicken Milanese**

Herb panko-crusting corn-fed  
chicken with crispy rosemary  
potatoes, rocket and  
parmesan shavings

**Baked aubergine**

with white quinoa salad,  
roasted red pepper purée,  
and wilted kale (v)

**The Dessert Pantry**

**Eton mess**

Chantilly cream, whole  
meringue, strawberries  
and raspberry coulis (v)

**Warm Bramley apple  
crumble**  
with custard

**Cheese selection**

Colston Bassett Stilton,  
Barber's Vintage  
Cheddar, pears and  
pickled walnuts (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

(v) Suitable for vegetarians.