

Set Menu

For up to 14 guests you will be offered the full set menu on the day.

For up to 24 we will kindly ask you to pre-order.

For 25 and above, we kindly ask you to choose one starter, one main and one dessert for all your guests.



Menu £50.00pp

Smoked leek, potato soup with saffron potatoes & quails egg

Pickled mackerel with cucumber, mustards seeds & avocado

Roasted lamb sweetbreads, cauliflower, pine nuts & mint

Roasted salmon, crushed Jersey royals, grilled broccoli & tomato sauce

Pork tenderloin, spiced carrot puree, spinach & mustard seed sauce

Spinach & ricotta ravioli with artichoke pesto, sundried tomatoes

Paris Brest with Tonka bean, fresh raspberries & crème fraiche ice cream

Pistachio Crème brûlée with lemon thyme short bread

Mandarin parfait, blood orange & chocolate ice cream

Cheese course: Small cheese plate £7 per person or Large cheese plate (4-6 people) £20

*Due to seasonal variations some ingredients may change - We will ensure to let you know in a reasonable amount of time

A discretionary 12.5% service charge will be added to your bill

*All beverages are exclusive of the price and charged on consumption

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Menu £60.00 pp

Smoked leek, potato soup with saffron potatoes & quails egg

English and French Asparagus, poached Cotswold blue egg, saffron aioli & pea shoots

Smoked salmon tartare, horseradish, cucumber, & coriander

Veal Sirloin with new season garlic, heritage carrots & black garlic jus

Roasted sea trout with seaweed broth & spring veg and samphire

Spinach & ricotta ravioli with artichoke pesto, sundried tomatoes

Mandarin parfait, blood orange & chocolate ice cream

Panna cotta with coconut, passion fruit & meringue

Chocolate tart with raspberry sorbet & hazelnuts

Cheese course: Small cheese plate £7 per person or Large cheese plate (4-6 people) £20

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Set Menus



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Menu £70.00 pp

Leek, potato soup with smoked eel, saffron potatoes & quails egg

Roasted veal sweetbreads with French asparagus, toasted almond foam

Smoked salmon tartare with horseradish, cucumber, & coriander

Grilled lamb cutlets, wild garlic mash, roasted cherry tomatoes

Roasted sea trout with seaweed broth & spring veg and samphire

Spinach & ricotta ravioli with artichoke pesto, sundried tomatoes

Strawberry mille feuille with vanilla

Chocolate tart with raspberry sorbet & hazelnuts

Mango & passion fruit cheese cake with lemon sorbet

Cheese course: Small cheese plate £7 per person or Large cheese plate (4-6 people) £20

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Canapés



Canapés selection £2.50 per item

Cod goujons with curry aioli

Scottish salmon ceviche with lime & grapefruit, (GF)

Smoked cod roe on smoked paprika crackers

Chicken liver and foie gras parfait on toast

Arancini with sundried tomato & basil (V)

Pea and Parmesan tartlets (V)

Crackers with avocado and chilli (Vegan)

Canapés selection £3.50 per item

Tomato cones with Cornish white crab

Carpaccio of beef, horseradish & watercress (GF)

Skylon mini beef hamburgers

Tuna tartare wit yuzu dressing

Braised lamb croquettes with mint yoghurt

Mini soft shell crab sliders with Asian slaw

Blinis with artichoke & goats curd (V)

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Bowl food

These can be added to your chosen canapés



Bowl Food ~£7.00 per bowl

Fish & chip, tartare sauce

Prawn & scallop ceviche (GF)

Spanish rice (GF)

Sweetcorn risotto with bacon (GF)

Pasta with braised beef cheek & roasted shallots

Sweet & sour chicken stir fry

Heirloom tomato and mozzarella salad with pesto

Pea, mint and feta cheese salad (GF)

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Sweet Canapés



Sweet canapé selection £3.00 per item

Strawberry & Jasmin macaroon (GF)

Cracked mini choux with pistachio Chantilly

Pina Colada truffle (GF)

Mini Krapfen, with vanilla cream

Chocolate and passion fruit fudge

Small baba with Limon cello cremoso

Mango lollipop ice cream (GF)

Mini Bounty

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