# EVENTS SET MENU B £68 PER PERSON 

## STARTERS

Courgette, fennel \& basil soup, Granny Smith apple, basil oil (Vg)
Grilled mackerel, cucumber salad, chilled Riau broth
Seared wood pigeon, lentils, rhubarb \& chicory
Asparagus, Jersey Royals, whipped vegan feta, spring leaves, radish, lovage (Vg)

## MAINS

Grilled artichoke, king oyster, sauteed puntarelle, parsley cream (Vg)
Pan roasted cod, fennel, cauliflower, apple, golden raisin \& tarragon
10 oz chargrilled sirloin steak, confit tomato \& portobello mushroom, pickled shallot ( $£ 4$ supplement) Served either Medium or Well Done Marinated pork fillet, turnip, watercress, hispi cabbage, sweet \& sour pork jus

## SIDES

Skinny fries, herb salt 6.00
Buttered Jersey Royals 6.50
Sautéed kale, chilli \& garlic butter 6.00
Rocket, red onion \& Parmesan salad 6.00

## DESSERT

Chocolate torta caprese, raspberry sorbet
Lemon meringue tart, basil \& white chocolate ice cream
Blackberry cheesecake, blackberry sorbet
Blue murder, pickled walnut, Granny Smith apple, oatcakes

