

£25 per person

*A preorder must be made for a booking of over 10 guests*

*All menus include Chef's selection of seasonal vegetables*

Cauliflower soup, hazelnuts,  
cucumber, curry

Smoked salmon, horseradish cream  
pickled cucumber, sloe gin gel

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Butternut squash, spelt,  
Jerusalem artichoke, Parmesan

Cornfed chicken, carrots,  
Hispi, wild mushrooms

35 day aged Black Angus rib eye 250g  
skin on fries, Bearnaise  
*(£10 supplement)*



£35 per person

*A preorder must be made for a booking of over 10 guests*

*All menus include Chef's selection of seasonal vegetables*

Cauliflower soup, hazelnuts,  
cucumber, curry

Smoked salmon, horseradish cream  
pickled cucumber, sloe gin gel

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Butternut squash, spelt,  
Jerusalem artichoke, Parmesan

Cornfed chicken, carrots,  
Hispi, wild mushrooms

35 day aged Black Angus rib eye 250g  
skin on fries, Bearnaise  
*(£10 supplement)*

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Yorkshire rhubarb and custard trifle

Aniseed burnt cream,  
gingerbread, clementine

British cheese, biscuits, chutney, grapes  
*(£5 supplement)*



£50 per person

*A preorder must be made for a booking of over 10 guests*

*All menus include Chef's selection of seasonal vegetables*

Cauliflower soup, hazelnuts,  
cucumber, curry

Smoked salmon, horseradish cream  
pickled cucumber, sloe gin gel

Ham hock terrine, pear, piccalilli,  
sweet mustard

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Butternut squash, spelt,  
Jerusalem artichoke, Parmesan

Cornfed chicken, carrots,  
Hispi, wild mushrooms

Stone bass, rock fish sauce, crouton  
capers, saffron mayonnaise

35 day aged Black Angus rib eye 250g  
skin on fries, Bearnaise

*(£10 supplement)*

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Yorkshire rhubarb and custard trifle

Aniseed burnt cream,  
gingerbread, clementine

British cheese, biscuits, chutney, grapes

*(£5 supplement)*



£65 per person

*A preorder must be made for a booking of over 10 guests*

*All menus include Chef's selection of seasonal vegetables*

Wild mushrooms on toast,  
poached heritage egg, Baron Bigod

Prawn popcorn and shellfish salad

Crisp short rib,  
onion chutney, truffle mayonnaise

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Mushroom tortellini,  
chestnuts, turnip, truffle

Stone bass, rock fish sauce, crouton  
capers, saffron mayonnaise

Rhug Estate venison, swede,  
blackcurrant, January King cabbage

35 day aged Black Angus rib eye 250g  
skin on fries, Bearnaise  
*(£10 supplement)*

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New Forest pebble

Aniseed burnt cream,  
gingerbread, clementine

British cheese, biscuits, chutney, grapes  
*(£5 supplement)*

