



## **£45 WEEKDAY FEASTING MENU**

### **SPRING 2022 SAMPLE MENU**

In our private room, which is upstairs and separate from the main restaurant, we serve a Feasting Menu for the whole table, rather than an à la carte offer. We find this suits the convivial and festive atmosphere of our first floor Victorian dining room but, of course, we can cater to any dietary requirements or particular guests and adjust accordingly.

**£45 per person**

#### **FIRST COURSES & SNACKS**

Sourdough, Jersey butter  
Smoked cod's roe, mustard cress and cured egg yolk  
Middle White pork, prune and walnut terrine, Calcot onions, Kernel mustard

#### **MAIN COURSE**

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchery. Please select one of the following or, if you would like a platter of all three meats, this can be arranged for a £10 per person supplement.

Hereford sirloin  
Swaledale lamb leg steak  
Tamworth pork chop  
All three meats (£10 per person)

Jersey royals, chives  
Green salad, vinaigrette

#### **OPTIONAL CHEESE COURSE**

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

#### **DESSERT FOR THE TABLE**

Lemon tart