



£65 FEASTING MENU

SPRING 2023 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. The menu is written daily by our chefs and represents the seasonal nature of our dishes.

FIRST COURSES & SNACKS

Mangalitza shoulder croquettes, malt vinegar mayonnaise
Sourdough, Jersey butter
Beetroot, almond, jalapeno
Middle White pork, prune, and pistachio terrine, English mustard, pickle
Cavatelli, leeks, Durrus, black garlic

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butcher. Please select one of the following meats:

Hereford beef
Swaledale lamb
Tamworth pork

Pommes puree
Savoy cabbage, Parmesan, cider vinegar

OPTIONAL CHEESE COURSE

A selection of British cheeses, crab apple jelly, caraway crackers
(£15 per cheese plate)

DESSERT FOR THE TABLE

Treacle tart, clotted cream