

PEARLY COW

C A N A P É S

Aged beef tartare taco

Roast peach, prosciutto & goats cheese

Pork meatballs, beer & grain mustard gravy

Maldon oysters & condiments

Roasted pepper, goats cheese taco (V)

Tomato & mozzarella arancini (V)

Roast peach, basil, coconut feta (PB)

PLEASE CHOOSE 3

15 PER PERSON

Prices are valid until 30th September 2027.

Food & drink prepared in our kitchen may contain one of the 14 allergens.
If you have a food allergies in your party, please let your event co-ordinator know.
V Vegetarian | PB Plant Based | NGCI No Gluten Containing Ingredients

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WHILE YOU WAIT

Sourdough, Gordal olives, butter, olive oil & radish (V) 8

STARTERS

Crab and prawn on toasted sourdough, dill & chive sourcream, lemon 15

Chorizo Scotch egg, spiced tomato chutney, crispy onions 12

Heritage tomato & burrata, Bloody Mary dressing, basil (NGCI, V) 13

Smoked mackerel, apple & celeriac slaw, grain mustard (NGCI) 12

Salt baked beetroot, goats cheese, Tasmanian honey & red vein sorrel (NGCI, PB) 13

MAIN EVENT

Roast aged sirloin, fondant potato, bone marrow jus, landcress & sprouting broccoli (NGCI) 36

Cornfed chicken breast, wild mushroom & pancetta jus, mash potato, greens (NGCI) 30

Roast cod, caper brown butter, marsh samphire & crispy new potatoes (NGCI) 30

Cep mushroom risotto, crème fraîche, parmesan & rocket (NGCI, V) 26

Grilled aubergine, hummus, harissa dressing,
whipped coconut feta & toasted sesame seeds (PB) 26

SIDES

Crispy new potatoes & smoked salt (PB) | Truffle & parmesan chips

Mixed leaf salad (PB) | Mixed greens (PB)

16 PER PERSON SERVED FAMILY STYLE

DESSERTS

Lemon tart & berry compote (V) 12

Dark chocolate tart, crème fraîche & raspberries (V) 12

Apple & blackberry crumble, vanilla custard (V) 12

Sticky toffee pudding, custard & salted caramel ice cream (V) 12

Selection of artisanal cheese, quince, chutney & sourdough crackers 15

Fresh fruit salad & sorbet (PB) 10

Please choose one dish per course for all guests. We are happy to cater for any dietary requirements separately.
Highest price will determine the menu cost for all guests.

If you require a choice menu a supplement of £15 per person applies. Prices are valid until 30th September 2027.

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