

# PLATINUM SET MENU

£ 4 4 . 9 5 per person

## CANAPÉS & PROSECCO ON ARRIVAL

### TO START

CREAMY PARIS BROWN & OYSTER MUSHROOMS in a white wine cream, on a toasted sourdough crumpet (v) **Vegan alternative available**

SMOKED SALMON & KING PRAWNS topped with Devon crab crème fraîche, served with ciabatta

DUCK LIVER & PORT PARFAIT zesty orange curd, tarragon & sherry vinegar infused grapes, with toast

PAN-FRIED WILD ATLANTIC SCALLOPS with Devon crab & king prawn bonbons and a pea & truffle oil velouté **+£2 supplement per person**

BALSAMIC & ROSEMARY LAMB KOFTAS on a Greek-style salad, goat's cheese, roasted chickpeas and pomegranate

### THE MAIN EVENT

RACK OF LAMB with chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, pesto and a bordelaise jus

PORK BELLY & SCALLOPS on cider & horseradish mustard mash, with a black pudding bonbon, green beans, tenderstem broccoli and a rich bordelaise jus

SEARED SEA BASS FILLETS on a roasted red pepper, pickled watermelon, fennel & red onion salsa, with basil pesto and sautéed baby potatoes

PANKO-BREADED CHICKEN MILANESE topped with a slow-roasted tomato sauce, Monterey Jack cheese and crisp prosciutto, served with rich chicken gravy and skinny fries

ROASTED CAULIFLOWER WEDGE on a bed of creamy hummus, grains and toasted pumpkin seeds, topped with dressed watercress and fresh pomegranate (ve)

### STEAKS

*Served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter*

7oz FILLET STEAK **+£5 supplement per person**

10oz RIB-EYE STEAK

### ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

## ON THE SIDE

TENDERSTEM BROCCOLI, ASPARAGUS & GREEN BEANS (ve)  
DRESSED HOUSE SALAD (ve)

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## TO FINISH

PASSION FRUIT MARTINI ETON MESS crunchy meringue, whipped cream, passionfruit, peach & mango compote, with a dash of Absolut Vanilia vodka – a nod to our favourite cocktail! *Over 18s only*

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

RUM BABA rum-soaked sponge, black cherries in Kirsch and whipped cream (v)

CRUMBLE OF THE DAY topped with a Demerara crumb, served with vanilla (v) or soya custard (ve)

LEMON MERINGUE FLAMED ALASKA lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream and flamed meringue, served with fresh strawberries (v)

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## HOT DRINKS

AMERICANO

BREAKFAST TEA

### DRINKS PACKAGES

*Pre-order only*

#### BRONZE

Choose 2 for £35

HOUSE SAUVIGNON  
BLANC

PINOT GRIGIO BLUSH

HOUSE MERLOT

#### SILVER

Choose 2 for £40

NEW ZEALAND  
SAUVIGNON BLANC

TWILIGHT CINSULT ROSÉ

SPANISH RIOJA

#### GOLD

Choose 2 for £50

JEAN-MARC BROCARD,  
CHABLIS *Burgundy, France*

STUDIO BY MIRAVAL,  
PALE ROSÉ  
*France*

YEALANDS ESTATE BLACK  
LABEL, PINOT NOIR  
*New Zealand*

PERONI 6 bottles of Peroni for £20