

# Nº 131

## PARTY MENU

From May to September 2018

2 Course £28 - 3 Course £35

### STARTERS

Wood Pigeon & Foie Gras Terrine, Pickled Pear  
Smoked Mackerel, Heritage Beetroot, Watercress & Horseradish  
Twice Baked Cheese Souffle (v), Spinach & Creamy Mustard Sauce  
Pea & Lovage Soup (v), Crème Fraîche & Lemon

### MAINS

Steak Frites, Watercress & Grilled Tomato  
Flat Iron Castlemead Chicken, Garlic, Sage & Mash Potato  
Fillet of Sea Bass, Roasted Aubergine, Tomato & Pearl Barley  
Roasted Romanesco (v), Peas, Chilli, Lemon & Almonds

### PUDDINGS

Hot Chocolate Pudding, Vanilla Ice Cream  
Hazelnut & Polenta Cake, Salted Caramel Ice Cream  
Vanilla Burnt Cream, Shortbread  
131 Cheese Selections, Quince & Oatcakes

Filter Coffee or English Breakfast Tea

\*Seasonal changes apply

If you suffer from allergies, please ask a member of staff for recipe information before you order your food.

Prices include VAT. A 12.5% discretionary service charge is placed on all bills.