

PARTY MENU 131 THE PROMENADE

Two Courses £28

Three Courses £35

STARTERS

Game Terrine, Mustard Fruits, Grilled Baguette

Heritage Beetroot, Goats curd and Hazelnut salad

Home Cured Salmon, Cucumber and Dill

Celeriac Soup, Pickled Apples and Truffle

MAINS

Steak Frites, Watercress and Grilled Tomato

Cotswold White Chicken Breast, Shitake, Pearl onions, Smoked Bacon

Pan Fried Sea Bass Fillet, Cavolo Nero, Salsa Verde

Maple Glazed Halloumi, Grilled Butternut Squash, Pecan and Pumpkin seed crumb

PUDDINGS

Hot Chocolate Pudding, Vanilla Ice Cream

Hazelnut & Polenta Cake, Salt caramel Ice cream

Blackberry Cheesecake Pot

131 Cheese Selection, Quince & Oatcakes

Filter Coffee or English Breakfast Tea

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

Autumnal Feast Menu

Grilled Sourdough Baguette, Netherend Farm Salted Butter

STARTERS

Served sharing style

Home cured Salmon, Pickled Kohlrabi & Crème Fraiche
Duck Liver Parfait, Mustard Fruits
Heritage Beetroots, Goats curd & Crushed Hazelnut Salad
Shell-on Crevettes with Aioli

MAIN

Pick one main course to be served sharing style

Slow-cooked Sirloin of Hereford Beef
French Fries & Béarnaise Sauce
or
Grilled Cotswold White Chicken
Buttery Mash, Tender-stem Broccoli, Madeira Jus

Additional Sides at £4.50 per dish:

Minted New Potatoes, French Fries, Creamed Potatoes, Courgettes with Marjoram &
Lemon, Green Salad

DESSERT

Served sharing style

Apple and Plum Crumble, Clotted Cream
Or Hazelnut and Polenta cake, Salted Caramel Ice cream

£49 per person

A Selection of Cheese with, Quince and Oatcakes
£3 Supplement per Piece

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