

Nº 131

PARTY MENU

From May to September 2018

2 Course £28 - 3 Course £35

STARTERS

Wood Pigeon & Foie Gras Terrine, Pickled Pear
Provence Figs (v), Harbourne Blue, Maple Roasted Walnuts & Rocket
Twice Baked Cheese Souffle (v), Spinach & Creamy Mustard Sauce
Courgette Soup (v), Spinach & Basil

MAINS

Steak Frites, Watercress & Grilled Tomato
Flat Iron Castlemead Chicken, Garlic, Sage & Mash Potato
Fillet of Sea Bass, Roasted Aubergine, Tomato & Pearl Barley
Roasted Summer Squash (v), Goat's Curd, Pine Nuts, Pangritata

PUDDINGS

Hot Chocolate Pudding, Vanilla Ice Cream
Hazelnut & Polenta Cake, Salted Caramel Ice Cream
Lemon Posset, Amalfi Lemon, Gooseberries
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.