

Nº 131

SUMMER FEAST MENU

£49 per person

Warm Sourdough, Netherend Farm Salted Butter

STARTERS

Served sharing style

Burrata, Heritage Tomato

Wood Pigeon & Foie Gras Terrine, Pickled Pear

Heritage Beetroots, Maple Coated Walnuts, Goats Curd

Devilled Whitebait, Sarsons Mayonnaise

MAINS

Pick one main course to be served sharing style

Slow-cooked Sirloin of Hereford Beef,

French Fries, & Béarnaise Sauce

Or

Roast Cotswold White Chicken

Buttery Mash, Summer Greens, & Madeira Jus

Sides £4.50 per dish:

Watercress, Green Beans & Avocado Salad, Creamed Potatoes, Balsamic Roasted Beetroot, Wilted Spinach & Nutmeg Cream, Isle of Wight Tomatoes, Shallots & Basil, Sweet

Potato Fries, French Fries

DESSERTS

Pick one pudding to be served sharing style

Lemon Meringue Cheesecake

Or

Hazelnut & Polenta Cake, Salted Caramel Ice Cream

Or

A Selection of Cheese, with Quince & Oatcakes

£9 supplement per person

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.