CASUAL PACKAGE

MENU

A choice of three options from the below.

SALAD OF ROASTED BABY BEETROOTS (V)
crumbled goats' cheese with garlic & thyme croutons

RARE ROAST BEEF
creamed mash & minted peas

CHICKEN STRIPS
coated in gochujang, honey & soy / fresh mint leaves / pickled carrot / micro herb salad & yuzu mayonnaise

FRIED SALT COD
leeks & asparagus / watercress salad

GRILLED CHICKEN
Jersey Royal potato salad / spring onion & herb dressing

SALAD OF WOOD FIRED PEPPERS (V)
artichoke / feta & toasted focaccia

CAJUN SHREDDED PORK
sticky rice / pickled onions / coriander / cucumber / citrus mayonnaise

GRILLED SIRLOIN
mushroom / chips & bearnaise sauce

POACHED FILLET OF SALMON
smoked aubergine & fennel puree with roast ratte potato

SPICED BEER BRAISED SHORT RIB
celeriac remoulade / aioli

HAM HOCK CROQUETTES
baby gem salad / caper mayonnaise

LAMB RUMP
herb crust / olive crushed new potato

WINES

½ bottle of wine per person.

White
DA LUCA PINOT GRIGIO *Italy*

Red
1870 MERLOT *Chile*

Rosé
WANDERING BEAR *South Africa*

Gluten-free and vegan versions can be made available on request