



GROUP FEASTING MENU

Served family style at the table

Celebrating a special occasion? Our upper-level dining room is available to enjoy as a semi-private event space for 16-42 pax. Below is a sample menu available for the entire party to enjoy. Please note dishes vary with the seasons and special dietaries can be accommodated upon request.

MOUTHFULS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON

WHIPPED MACKEREL CORNETTOS, ENGLISH CAVIAR

SOURDOUGH BREAD, BURNT BUTTER EMULSION

SHARING PLATES

BROAD BEAN HUMMUS, NUTBOURNE TOMATO SALSA CRUDITÉS

NUTBOURNE TOMATOES, LONDON BURRATA, GINGER & CORIANDER, LINSEEDS

SUSSEX CHORIZO, LEMON YOGHURT, CRISPBREAD

MAINS

PEA & MINT PEARL BARLEY RISOTTO, CHERVIL, GREMOLATA

PORK TOMAHAWK, APPLE & VANILLA PURÉE, HERITAGE BABY CARROTS, CIDER JUS

CORNISH HAKE, CARAMELISED CAULIFLOWER PURÉE, PICKLED VEGETABLE SALAD

PUD

SALTED CARAMEL CHOCOLATE TORTE, CARAMEL SAUCE, BLOOD ORANGE

WHITE CHOCOLATE & CHERRY CHEESECAKE, GOOSEBERRY CURD

£38pp



Please note that a discretionary 13.5% service charge will be added to your bill.
Kindly inform us of any allergens when ordering your meal.