



DINING & EVENTS
EST 2020

Example

Tapas and Small Plates

GAMBAS PIL PIL | pan fried king prawns, chilli, garlic and lemon butter ^{GF}

GOAT'S CHEESE AND ROASTED RED PEPPER ARANCINI BALLS | red pepper coulis ^{VE}

CHARD BABY CALCOTS | romesco, toasted almonds, smoked paprika oil ^{VE}

CLASSIC SPANISH STYLE PATATAS BRAVAS | punchy aioli ^{VE}

CURED MEAT AND CHEESE PLATTER | prosciutto, serrano, pecorino, manchego cheese, rocket, olive oil ^{GF}

CHORIZO SAUSAGE | puy lentils cooked in red wine, sherry, infused honey, balsamic glaze ^{GF}

CRISPY SZECHUAN | black pepper, chilli squid, saffron aioli

SPICED LAMB KOFTA | lemon and coriander cous cous, mint yoghurt

SWEET AND SOUR STICKY FIERY CHICKEN WINGS | sesame, hot honey, garlic glaze

SPICY SICILIAN MEATBALLS | cooked in a rich tomato sauce, parmesan

CRISPY ROSEMARY AND PARMESAN POLENTA CHIPS | homemade beetroot ketchup

BLACK PUDDING BON BON | mustard mayo, apple matchstick garnish

BEEF BRISKET HASH CROQUETTES | parsnip purée, pickled red cabbage

CHICKPEA SAAG CURRY | spinach, topped with spicy cauliflower pakora, dukka ^{VE}

Please inform us of any specific dietary requirements. Please note that our menus can be subject to change.



Taster Bowl Menu

Why not add some soul food for your wedding reception or evening food for that relaxed and informal dining experience for your big day. Choose from the options below:

FROM FIELD TO PLATE MEAT

Katsu chicken curry | sticky infused fragrant rice, peanut crumb, pickled ginger, radish, coriander

6 hr slow braised beef cheeks | black sheep, champ mash, crispy shallots

Crispy sesame siracha chicken | crushed avocado with chilli and lime, crunchy Asian slaw, sum-tam dressing

Marinated beef flank steak | cheesy mash, house chimichurri, crispy onions

Chargrilled chicken tikka makhana | infused basmati rice, young coriander

Classic butcher style pork pie | creamy mash, mushy peas, proper gravy, mint sauce

Slow cooked pork belly | chorizo, and butter bean cassoulet

Slow cooked lamb tagine | pomegranate, molasses, chopped mint salsa, bulgar wheat, harissa yogurt

Fricassee of free-range chicken | morel mushrooms, young chard leeks

Ten hour slow roasted pork belly | smoked apple compote, sea salt crackling

CATCH OF THE DAY FISH

Pan fried salmon | asian noodles, chia seeds

Pan fried miso cod | wilted greens, edamame beans, butter sauce

Sea bream | puy lentils, green chilli sauce

Lemon sea trout | samphire, crushed new potatoes, butter sauce

Crab and prawn ravioli | spinach and lobster sauce

Hot smoked salmon and beetroot salad | horseradish dressing

Seared tuna nicoise salad | soft egg

Roosters beer batter haddock goujon | pea and mint purée, tartare sauce, lemon, sea salt

FROM FIELD TO PLATE VEGETARIAN

Five mix bean spicy chilli | textures of tortilla crisp, sour cream, flat bread. ^{VE}

Truffle and mushroom 3 cheese mac and cheese | toasted panko crumble ^{VE}

Spicy Jackfruit tikka makhana curry | infused coconut basmati rice, young coriander ^{VG}

Slow-cooked tomato and chickpea curry |

coriander and coconut toasted quinoa, radish, spring onion, flat leaf parsley, puy lentils, shaved carrot and watercress salad, golden spiced yoghurt, garlic flatbread ^{VG}

Summer vegetable tagine |

Wedding couscous and imam bayildi, citrus and radicchio salad, pomegranate dressing, hot smoked flat breads ^{VG}

Roasted vegetable salad |

halloumi and turkish red pepper paste, long grain coriander rice, crispy onions, garden leaf salad, pitta breads, yoghurt ^{VE}

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