



## PARTY MENU

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### STARTERS

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**Selection of Sourdough Bread** (V) | 5

Barrel Aged Balsamic, Olive Oil, Sea Salted Butter, Nocellara Olives

**Kofta Spiced Lamb Scotch Egg** | 9.5

Anchovy & Caper Mayo

**Nutbourne Tomato & Vegan Feta Salad** (GF & VG) | 11

Pickled Beet, Toasted Pine Nut, Lemon and Garlic Dressing

*Available as a Main Course | 21*

**Seared Orkney Island Scallops** (GF) | 16.5

Cerleriac Veloute, Compressed Apple, Tarragon, Crispy Capers

**Pea & Mint Soup** (VG) | 8.5

Sourdough Croutons, Rapeseed Oil, Mint Cress

*Soup Available Hot or Cold*

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### MAINS

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**Old Spot Pork Belly** (GF) | 25.5

Bramley Apple Sauce, Mash Potato & Gravy

**Roast Beef Wellington** | 39

Rosemary & Garlic Roast Potatoes, Spring Greens, Red Wine & Shallot Gravy & Yorkshire Pudding

**Panfried Breast of Cumbrian Chicken** (GF) | 26.50

Summer Bubble & Squeak, Wild Mushroom, Grilled Spring Onion

**Soya Protein, Spinach, Mushroom, Truffle Cauliflower Vegan Wellington** (VG) | 23.5

Rosemary & Garlic Roast Potatoes, Spring Greens, Roasted Carrots and Vegan Gravy

**Grilled Whole Seabass** (GF) | 26

Roasted Red Pepper, Black Olive, Basil & Lilliput Caper

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### DESSERT

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**Vanilla Cheese Cake** | 8.5

Fresh Mango, Brandy Snap

**Pavlova With Summer Berries** | 8

Whipped Cream, Mint Dressing

**Lemon Slice** (VG) | 8

Raspberry Sorbet

**Chocolate Temptation** | 8.95

Cherry Sorbet, Honeycomb

**Selection of Homemade Ice Creams and Sorbets** (VG, GF) | 7

**Selection of British Cheeses** | 21

*PLEASE NOTE THAT CERTAIN VEGETARIAN DISHES CAN BE ALTERED TO SUIT VEGAN REQUIREMENTS. PLEASE ASK YOUR SERVER FOR DETAILS.*

*(V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE*

*BE SURE TO INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES. PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.*