



SET MENU 2

For Parties 8 or Above

On Arrival

Beer Bread
Whipped Seasonal Butters and Seasonal Treat

Starters

South Coast Scallop
Peas, Pancetta

Steak Tartare
St Ewe Yolk, Black Garlic, Cep

Courgette Carpaccio
Goat's Cheese, Pine Nuts, Honey and Chilli (v)

Mains

Turbot (*May Change Seasonally*)
Brown Shrimp and Sea Herb Butter

12oz Rib on the Bone
Shallot Tatin, Peppercorn Sauce

Sweet Pea and Mint Mezzaluna
Salsa Verde, Pangritata (ve)

Sides

Pomme Anna | Seasonal Greens | Punch Bowl Salad

Desserts

Rum Punch Trifle

Chocolate Parfait
Honeycomb

To Finish

Cheese and Port Board