

Summer Party Menu – 3 courses £50

Starters

- Smörgåsbord, gravadlax salmon. King prawns. cuttlefish. dill crème fraiche. pickled cucumber. LSB olive oil. crackers (DFO) (GFO)
- Sticky chilli chicken skewers. hot & sour pineapple (DFO) (GFO)
- *(v) Buffalo Burrata. cherries. grilled peach. roquette. toasted pine nuts (GFO)
- Crispy fried tempura soft shell crab. som tam salad. sesame soy lime dressing (GFO) (DFO)
- Pheasant salad. bacon lardons. watercress. radish. orange segments. sherry vinaigrette (GFO) (DFO)
- (v) Goat's cheese soufflé. asparagus tips. summer radish. broad beans. beetroot. pea tendrils
- Lobster, prawn & avocado cocktail. marie rose (**£9 surcharge**) (DFO)

Mains

- *Monkfish baked in Parma ham. surf clams. toasted broccoli. white beans. blistered cherry tomato. nut brown lemon butter (GFO)
- Pan fried fillet of Cornish sea bass. heirloom tomato. Jersey royals. asparagus. watercress. avocado purée (GFO) (DFO)
- (v) Plant bowl. chargrilled asparagus. roast beets. crispy kale. pearl barley. toasted broccoli. portobello mushroom. soft tahini dip (GFO) (DFO)
- Pink carved duck breast. rhubarb compote. green beans. dauphinoise potato. good red wine jus (GFO) (DFO)
- Chicken breast baked with tapenade in pancetta. sauté chorizo & crispy potato. padron peppers. red pimento coulis (GFO) (DFO)
- Pink carved rump of lamb. pomegranate. chargrilled aubergine & greenhouse vegetables. minted ewes yoghurt tzatziki (GFO)
- 10oz Aberdeen Angus rib steak. chipped potatoes. peppercorn sauce. Portobello & overnight tomato (**£7 surcharge**) (DFO) (GFO)
- Surf & Turf. 10oz Aberdeen Angus rib steak. chipped potatoes. peppercorn sauce. Portobello & overnight tomato with 3 garlic butter seared diver scallops (**£15 surcharge**) (DFO) (GFO)

Sharing Bowls

Our main courses don't particularly need side orders, but if required, we recommend the following sharing bowls (1 bowl between 4 guests)

- Baby potatoes baked in their jackets. roast garlic. rosemary. sea salt
- Summer greens, bobby beans, sugar snaps. shallots & herbs
- *Toasted broccoli. toasted hazelnuts. extra virgin

All £9 each
* - contains nuts
(GFO) – gluten free option available
(DFO) – dairy free option available
(v) – vegetarian

Cheese & Dessert

- Local Artisan cheese. St Bart's Nettlebed, unpasteurised. Spenwood Ewes. Oxford Blue. Cotswold soft Jersey. Oatcakes. grapes. LSB chutney (**£6 surcharge**) (GFO)
- *Tiramisu panna cotta. caramel. biscotti (GFO)
- Profiteroles
- Caramelised lemon tart. crème fraîche. raspberry sorbet
- Rum baba. strawberries & cream
- Banana mascarpone cream pavlova. crushed milk chocolate chip cookies (GFO)
- *Rhubarb bakewell. warm custard sauce