

SHARING PLATTERS

TO START THE PARLOUR PLATTER

All served family style at your tables, with a choice between the meat & fish options below.

HOMEMADE BREADS

[CHOOSE 2]

Camembert & Red Onion Loaf
Garlic & Thyme Focaccia
Wood Fired Flatbreads

MEAT & FISH

Chorizo Croquettes

or

Calamari

-

Trout Pastrami

or

Prosciutto

-

Bacon Jam

or

Whipped Cod Roe

VEGETABLES & CHEESE

[ALL INCLUDED]

Chargrilled Baby Artichokes
Babaganoush
Green Olive Hummus
Tomato Chutney
Whipped Feta
Sundried Tomatoes

MAIN COURSE

All served family style at your tables, with your selection of two sides & two salads.

PORK

Lemon & Garlic Porchetta
Roast Apple purée
Pork Croquette
Pork Sauce

LAMB

Slow Cooked Chilli Lamb Shoulder
Soy & Maple Lamb Rump
Paprika Yoghurt
Lamb Sauce

BEEF

Roasted Sirloin
Cola Braised Short Rib
Pickled Shallot Dressing
Beef Fat Sauce

CHICKEN

Pot Roast Chicken Crown
Teriyaki Chicken Thigh
Miso Glazed Baby Onions
Chicken Sauce

WELLINGTON

Artichoke, Chestnut Mushroom &
Cauliflower Cheese Purée
Roast Vegetable Sauce
Crispy Cavolo Nero

CAULIFLOWER

Zaatar Roasted Cauliflower
Babaganoush
Sesame Crumb
Molasses Dressing

CELERIAC

Salt Baked Celeriac
Celeriac & Wholegrain Rosti
Roast Apple purée
Truffle Cream

HALLOUMI

Harissa & Honey Baked Halloumi
BBQ Courgettes
Tzatziki
Red Pepper Ketchup

SHARING PLATTERS

SIDES

Sesame & Dulse Kale
Crispy New Potatoes, Caper Gremolata
Spiced Vegetable Cous Cous
Truffle Cauliflower Cheese
Miso Roasted Corn On The Cob
Confit Potato, Roast Garlic Sauce
Coriander & Cumin Rice
Green Olive Polenta Chips

SALADS

Parlour Coleslaw - White Cabbage, Carrot, Onion, Sriracha Mayo
Zing Salad – Pac Choi, Carrot, Iceburg, Yuzu & Soy Dressing, Cashew Nuts
Marinated Tomato & Burrata Salad
Charred Tenderstem Caesar
Black Noodle, Pepper, Spring Onion, Soy & Sesame Dressing
Baby Gem, Whipped Feta, Olive Caramel, Cucumber & Sun Blushed Tomatoes

DESSERT

Parsnip Parfait, Raspberry Gel, Honeycomb, Puffed Barley
Dark Chocolate Cremeaux, Salted Caramel, Malt Ice Cream, Caramelised White Chocolate Tuille
Roast Apple Panacotta, Raisin Purée, Oat Crumb, Yoghurt & Honey Sorbet
Caramel Tart, Peanut Ice Cream, Popping Candy, Milk Crumb
Blackberry Frangipane Tart, Bay Leaf Ice Cream, Spiced Port Gel