

## STARTERS

**Cream of Jerusalem artichoke soup**, crispy bacon, blue cheese crumb GF/DF

**Tempura King prawns**, sweet chilli, lime and ginger dip GF/DF

**Cacio e pepe Burrata and black truffle Tortelloni**, truffle oil, sage leaves, parmesan shavings G/D/V

## MAINS

**Fillets of place**, Pan fried, Brown crab sauce, white crab potato crockett, grilled broccoli. GF/DF/SF

Sirloin steak, 28 day hung. **Grilled Sirloin of beef**, fat triple cooked chips, peas, peppercorn sauce. GF/D

**Celeriac steak, Char grilled steak**, sweet potato purée, sautéed wild mushrooms, roasted baby carrots, tarragon pesto. V/D/GF

## DESSERT

**A trio of**, (You get all 3) GF/D/N

Strawberry meringue  
Chocolate Tart  
Lemon mousse

## CHEESE

**Add a table/sharing cheese board, selection below for £10 a head**

Rutland red  
Lincolnshire poacher  
Cotswold bishop  
Brie  
Ash goats log

Please ask for selection, served with artisan crackers and frozen grapes

## FIZZ AT MIDNIGHT

**A glass of fizz served to all dinners, to your table**

### PLEASE MAKE US AWARE OF ANY ALLERGIES

G = Contains gluten. D = Contains dairy. GFS/DFS = Gluten free/Dairy free substitution available.  
GF = Gluten free. SF = Contains shellfish. V = Vegetarian. VG = Vegan. M = Mustard. N = Contains nuts.