



Sample Dinner Feasting Menu

Each course is served feasting style on sharing platters

Starters

The table will receive all of the below to share

Garden pickles (vg, gf)

Milano carrot, walnut, ginger, baharat spice (vg, gf)

Whipped feta, honey & crunchy chili oil (gf)

Wood fired flatbread (vg)

Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (v, gf)

Mains

Please select two mains for the group to share

Charred hispi cabbage, Kashmiri chilli, lime, miso & herbs (vg)

Creedy Carver chicken, shiitake, salsify & sage

ChalkStream trout, leeks, bergamot & finger lime (gf) ~ £5pp supplement

Duroc pork ribeye, coco beans, figs & lardo (gf) ~ £8pp supplement

Sides

The table will receive all of the below to share

Pink Fir potatoes, garlic & lemon (vg, gf)

Broccoli, whipped tahini, green chili, almond (vg)

Dessert

Spiced pumpkin sundae, caramelised puff pastry & toasted meringue (v)

