
GROUP MENU A

STARTERS

**HOUSE CURED SALMON
COCKTAIL**

Smoked salmon, cucumber
and dill dressing, horseradish,
avruga caviar

DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast

**HOMEMADE SPICED
SAUSAGE**

Puy lentil, violet mustard and
parsley salad

PEARL BARLEY RISOTTO

Seasonal wild mushrooms, baby
rocket, cep powder, parmesan

SOUP OF THE DAY

With brown soda bread

MAINS

**CHARCOAL ROAST
CHICKEN**

Truffle and Parmesan
polenta, leaf salad,
dill dressing

**OYSTER MUSHROOM
AND LEEK LASAGNE**

Homemade spinach pasta,
goat's cheese bechamel,
Pecorino

8oz DRY-AGED RUMP

8oz DRY-AGED SIRLOIN

Served with mash potato
and Peppercorn sauce

**VEGETABLES AND
BEEF DRIPPING CHIPS
SERVED TO TABLE**

DESSERTS

BLACK FOREST TRIFLE

Amarena cherries, Kirsch,
chocolate sponge, yoghurt
Chantilly

**WARM CHOCOLATE &
O'HARA'S STOUT BROWNIE**

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

GROUP MENU B

STARTERS

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

HOUSE CURED SALMON COCKTAIL

Smoked salmon, cucumber and dill dressing, horseradish, avruga caviar

PEARL BARLEY RISOTTO

Seasonal wild mushrooms, baby rocket, cep powder, parmesan

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

SOUP OF THE DAY

With brown soda bread

MAINS

CHARCOAL ROAST CHICKEN

Truffle and Parmesan polenta, leaf salad, dill dressing

OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta, goat's cheese bechamel, Pecorino

10oz DRY-AGED SIRLOIN

10oz DRY-AGED RIB EYE

Served with mash potato and Peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

BLACK FOREST TRIFLE

Amarena cherries, Kirsch, chocolate sponge, yoghurt Chantilly

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE,

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

GROUP MENU C

STARTERS

DEXTER BEEF TARTARE

Free range egg yolk, wild rocket, house sourdough

SOUP OF THE DAY

With brown soda bread

HOUSE CURED SALMON COCKTAIL

Smoked salmon, cucumber and dill dressing, horseradish, avruga caviar

OCTOPUS CARPACCIO SALAD

Soba noodle salad, Indonesian prawn dressing, coriander

PEARL BARLEY RISOTTO

Seasonal wild mushrooms, baby rocket, cep powder, parmesan

MAINS

CHARCOAL ROAST CHICKEN

Truffle and Parmesan polenta, leaf salad, dill dressing

OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta, goat's cheese bechamel, Pecorino

8oz DRY-AGED FILLET

12oz DRY-AGED RIB EYE

16oz DRY-AGED T BONE

Served with mash potato and peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

BAILEYS AND ESPRESSO PARFAIT

Candied pistachio, salted caramel foam, chocolate truffle

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

CARROT CAKE

Carrot sponge, white chocolate mousse, candied orange zest, lemon sorbet, almonds

SELECTION OF CHEESE

From Sheridans cheesemongers