



# FEASTING

## FOR THE TABLE

Truffled Cheese Gougères 7

Tarte Flambée- Cured Pork, PX Onions & Garlic 16

Cod Cheeks, Seaweed Tartare Sauce 10

Hung Local Yoghurt – Cappezana Olive Oil, Toasted Seeds & Sourdough 8

## SIDES

French Fries 5

Buttered Spinach 5

Crispy Green Salad 4

Tenderstem Broccoli & Hazelnuts 5

Rollright Mash 6

Barbeque Baby Gem &

House Salad Cream 5

Wild Garlic Buttered BBQ Corn 6

## SAVOURIES

Swan Crumpet & Truffle Tunworth 8

A Selection of British Cheeses  
with Oatcakes & Quince

Colston Bassett Stilton, Westcombe  
Cheddar, Rollright, Tunworth, Elrick Log

15 per person

## FEAST N°1 - 35

Potato & Wild Garlic Soup ▾

Caramelised Red Onion Tart, Elricks Log & Walnuts ▾

Beef Burger, Smoked Brisket, BBQ Mayonnaise, Lettuce, Cheddar, Pickles & Fries  
BBQ Vegetable Salad with Truffle Dressing ▾

Raspberry & Almond Cake with Rice Pudding Ice Cream  
Lemon Meringue Pie, Raspberry & Vanilla Ice Cream

## FEAST N°2 - 45

Wiltshire Burrata - Olive Oil & Marks Sourdough ▾

Chicken Liver Parfait, Golden Raisin Puree, Grapes & Brioche  
Steamed & Creamed Cornish Mussels, Leeks & Cider

8oz Bavette Steak With Fries & Peppercorn Sauce

Truffle Roasted Cauliflower, Heritage Beetroots & Hazelnuts ▾  
Chicken Rossini

Cherry Parfait, Valrhona Chocolate & Almond Ice Cream  
Rhubarb & White Chocolate Trifle  
Lemon Meringue Pie, Raspberry & Vanilla Ice Cream

## FEAST N°3 ALL IN - 120

Potato & Wild Garlic Soup ▾

Wiltshire Burrata - Olive Oil & Marks Sourdough ▾

Cornish Lobster Cocktail

Prime Rib of Beef, Carved In The Room  
Whole Brill & Clams

Served with Wild Mushrooms, Tomato, Mash, Chips, Tenderstem & Sauces

Jaffa Cake Chocolate Pudding with Pistachio Ice Cream & Candied Pistachios  
Rhubarb & White Chocolate Trifle

