



PARTY MENU



Nibbleinis

Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo

Mustard glazed pork spare ribs, apple salad

Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V)

Salmon tartar, marinated with egg lemon jus, flavored crispy flat bread

TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

Mains

Essex salt marsh Rack of lamb, purple sprouting broccoli, dauphinois potato , lamb jus Teriyaki glazed salmon fillet, shitaki mushrooms, bock choi, carrot & ginger puree

Chargrilled chicken skewers, onion, pepper, creamed porcini sauce

Wild mushroom tortellini, truffle and porcini sauce, shaved parmesan V

Grilled cauliflower, sweet potato puree, harrisa hummus, curry oil (Vegan)

Teriyaki glazed salmon fillet, shitaki mushrooms, bock choi, carrot & ginger puree

Desserts

Sticky toffee pudding, caramelised banana ice cream

Dropped ice cream

Flavours : Liquorice, vanilla, mint choc chip, chocolate, strawberry

White Chocolate crème brûlée, raspberry sorbet

Dark chocolate flourless cake, Crème fraîche and english strawberries

£38 PER PERSON 3 COURSE

£32 PER PERSON 2 COURSE

A discretionary 12.5% service charge will be added to your bill.

Card details taken when booking. *Pre-order required. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten Free & dairy free option are available. Some of our dishes may contain fish bones, nut derivatives, our menu descriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

