



EVENT & GROUP DINING MENUS

We welcome groups of up to 20 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties of 21 or more.

SET MENU A

£40 PER PERSON

SOURDOUGH BREAD AND BUTTER (633) V

**ROASTED CARROT
& CORIANDER SOUP** (212) V
with crème fraîche

ROMAINE SALAD (293)
spiced chicken, apple, colston bassett
and yoghurt dressing

OAK SMOKED SALMON (452)
with buttered rye bread

WHOLE BUTTERFLIED MACKEREL (1104)
with fennel & orange coleslaw

CORN-FED SPATCHCOCK POUSSIN (1008)
garlic & parsley butter, french fries

PEA & SHALLOT RAVIOLINI (781) V
with a mint beurre blanc

'SPRINGBOKER' GLORY (530) V
elderflower sorbet, greek yoghurt,
honey rhubarb compote and shortbread crumble

DARK CHOCOLATE MOUSSE (287) V
with cherries in kirsch

COLSTON BASSETT STILTON (771) V
apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS

SET MENU B

£50 PER PERSON

SOURDOUGH BREAD AND BUTTER (633) V

**ROASTED CARROT
& CORIANDER SOUP** (212) V
with crème fraîche

YELLOWFIN TUNA TARTARE (367)
avocado, tomato,
soy & lime dressing

MANZI'S PRAWN COCKTAIL (357)
marie rose sauce and lemon

GRILLED ONGLET STEAK (950)
chimichurri sauce and fries

ALFRED ENDERBY SMOKED HADDOCK (791)
with twice baked parmesan soufflé

COURGETTE SCHNITZEL (749) VG
frisée salad and romesco sauce

HOKEY POKEY COUPE (843) V
honey ice cream, chocolate honeycomb,
chocolate tuile

PANNA COTTA (440) V
with rhubarb compote

COLSTON BASSETT STILTON (771) V
apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS



Scan to view a menu with calories. Adults need around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Prices include VAT. Please inform your server if you have any food allergies or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.