# **Summer Menus**

We offer the three set menus below.

We kindly ask that you select one menu for your entire party, and we will accommodate any dietary requirements separately.

# Dean

£70.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

#### Starter

Burrata with Heirloom Tomatoes and Pistachio Pesto

#### Main

Castlemead Free-Range Chicken Breast with Mousseline Potatoes, Peas and Chanterelles

### Dessert

Strawberry Eton Mess with Lemon Verbena and Vanilla Ice Cream

# Wardour

£80.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

#### Starter

Durslade Farm Beef Carpaccio with Violet Artichokes, Rocket and Aged Parmesan

#### Main

Fillet of Cod with Crab Risotto,
Pickled Tomatoes and
Samphire Salsa

#### Dessert

Roasted Apricots with Ricotta Cream, Mint and Pistachios

# **Compton**

£110.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

#### First Course

Seabass Ceviche with Ponzu Dressing, Pickled Shiitake and Squid Ink Cracker

#### **Second Course**

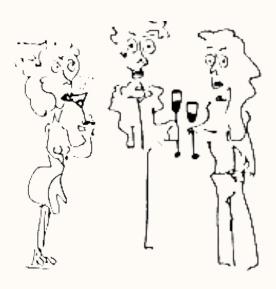
Baked Scallops with Pea Purée, Garlic Butter and Brioche Crumbs

#### Main

Fillet of Beef Wellington with Whipped Potatoes, Spinach and Bone Marrow & Red Wine Sauce

#### Dessert

Willie's Peruvian Chocolate Tart with Honeycomb and Salted Caramel Ice Cream



# **# Feasting Menus**

We offer the four feasting menus below, which are served in a sharing style at the table. We kindly ask that you select one menu for your entire party, and we will accommodate any dietary requirements separately.

Food brings people together. The sharing of a meal can lead to hours of sparkling conversation, and our feasts are born from this beautiful ideal. It starts, as any good meal does, with the literal breaking of bread before a selection of starters appear. Friends or strangers, your guests will bond over the shared experience of discovering new dishes in tandem, and not a shred of food envy in sight. Then the main course, the star of the show — and whether it's steak as far as the eye can see, whole chickens, or oceans of seafood, it does not disappoint — and finally the grand finale, decadent and delectable desserts.

This abundant offering is served sharing style in the centre of the table, by the end of the meal everyone will feel wonderfully full and like newfound family. Alas, the hard part is only being able to pick one feast for your whole party...

# **Chicken Feast**

£80.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

#### Starters

Spiced Crab & Samphire Fritters with Pickled Shiitake

Cold Smoked 'Hix Cure' Trout with Fennel
Scones and Pickled Cucumber

Heirloom Tomatoes with Goat's Curd and Basil & Pine Nut Pesto

#### Main

Whole Roasted Free-Range Castlemead Chicken with Onion Stuffing and Wild Garlic Sauce

#### Sides

Seasonal Vegetables
Rosemary Fries

#### Dessert

New Forest Pavlova with Morello Cherries and Chocolate Ice Cream

#### **Italian Feast**

£90.00

Rosemary Focaccia with Extra Virgin Olive Oil and Aged Balsamic Vinegar

#### Starters

Mixed Charcuterie with Pickled Balsamic Onions

Jerusalem Artichoke Arancini with

Black Truffle

Burrata with Grilled Peaches and Pistachio Pesto

### Mains

Fritto Misto

Porchetta Stuffed with Sausage and Rosemary

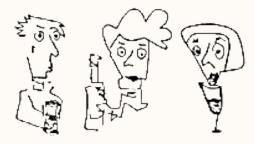
#### Sides

Patate Al Forno with Garlic & Rosemary Rocket & Aged Parmesan Salad

#### Dessert

Groucho Tiramisu

# **Feasting Menus**



## **Seafood Feast**

£90.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

#### Starters

Seabass Ceviche with Ponzu Dressing, Pickled Shiitake and Squid Ink Cracker

Baked Scallops with Pea Purée, Garlic Butter and Brioche Breadcrumbs

Dressed White Crab Meat with Pickled Cucumber

#### Main

Mixed Grilled Fish & Shellfish with Seashore Vegetables and Capers

#### Sides

Seasonal Vegetables

Hand-Cut Chips

#### Dessert

Roasted Apricots with Ricotta Cream, Mint and Pistachios

#### **Steak Feast**

£110.00

Freshly Baked Mini Baguettes with Netherend Farm Butter

#### Starters

Jersey Rock Oysters with Shallot Vinegar

Steak Tartare

Crispy Duck & Watercress Salad with Hoisin and Pickled Shiitake

#### Main

Durslade Farm Aged Rib of Beef, Sirloin & Fillet and Baked Bone Marrow with Béarnaise and Green Peppercorn Sauces

#### Sides

Seasonal Vegetables

Hand-Cut Chips

#### Dessert

Hix Chocolate Mousse with Raspberries



# **Menu Enhancements**

Caviar

Oscietra

50g for £100

125g for £250

**Oysters** 

Jersey Rock Oysters with Shallot Vinegar

6 for £27.00 • 12 for £54.00

**Olives** 

Sharing Bowl of Nocellara Green Olives

£6.00

**Appetizer** 

Sharing Plate of Heritage Radishes with Whipped Broad Beans

£8.00

Cheese

British Farmhouse Cheese Board with Somerset Membrillo, Chutney & Crackers

£14.50

**Truffles** 

Somerset Cider Brandy Chocolate Truffles

£3.00

# **Celebration Cakes**

**Groucho Chocolate Cake** 

Light Chocolate Sponge layered with Chocolate Mousse, topped with Seasonal Fruit

£6.00pp

Summer Fruit Victoria Sponge

Vanilla Sponge Cake layered with Whipped Vanilla Cream, topped with Berry Compote and Fresh Fruit

£6.00pp

Croquembouche

Choux Pastry Buns filled with Vanilla Cream, Caramel Sauce and Durslade Farm Honey

£8.00pp

# **Dessert Wines & Port**

#### **Dessert Wines**

Riesling Auslese 'Wehlener Sonnenuhr' £65.00

Joh Jos Prum Mosel, Germany 2020

375ml bottle

Saint-Albert Pacherenc du Vic-Bilh £66.00

Plaimont Gascogny, France 2018

500ml bottle

Royal Tokaji 'Blue Label' Aszu 5 Puttonyos £100.00

Tokaj, Hungary 2017

500ml bottle

**Port** 

Late Bottled Vintage Port Grahams

£60.00

Douro, Portugal 2017

750ml bottle

'Otima' 10 year old Tawny Port Warres

£66.50

Douro, Portugal NV

500ml bottle

'Guimarens' Vintage Port Fonseca

£111.50

Douro, Portugal NV

750ml bottle