



**SET MENU £50.00**

**Party over 10 guests.**

**Mercer Bread**

**Starters**

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**SWEETCORN VELOUTE**

Green curry paste, coconut, charred corn, pickled chilli, leek oil & coriander (G,SD-VEGAN)

**SEVEN & WYE SMOKED SALMON**

Jersey Royal potato salad, tartar sauce, horseradish & caviar (F,SD,E,MU)

**YORKSHIRE HAM HOCK TERRINE**

English mustard, pickled shallots, crispy onion & mini bread loaf (G,E,MU,SD)

**Mains**

**ROAST SUFFOLK CHICKEN BREAST**

Celeriac, chorizo potato terrine & chicken jus (M,SD,G)

**LOCH DUART SALMON FISHCAKE**

charred broccoli, roasted red pepper, brown crab mayo (F,G,E,C,SD,M)

**SPICED AUBERGINE STEAK**

Smoked aubergine, sauce Vierge, Romesco & warm quinoa salad (SD,G,MU)

**Desserts**

**SOMERSET BRIE, CHUTNEY & SEEDED CRACKER (M,G,SE,SD)**

**MORELLO CHERRY & CHOCOLATE GATEAU, GANACHE & CHERRY SORBET (S)**

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information.**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT