

SET MENU £50 [Party over 10 guests] Mercer Bread

STARTERS

WYE VALLEY ASPARAGUS

Wild garlic & tomato dressing, white bean hummus, herb salad (VEGAN-SD)

SEVEN & WYF SMOKED SALMON

Jersey potato salad, horseradish mayo, avocado, caviar, herb salad (F,E,SD,MU)

SMOKED HAM HOCK TERRINE

Balsamic pickled onions, Pommery mustard, baby gem salad, piccalilli (G,E,SD,MU)

MAINS

SLOW BRAISED DINGLEY DELL PORK BELLY

Burnt apple ketchup, confit roasted fennel, cider jus (SD, M)

ROASTED CHALK STREAM TROUT

Wild garlic Jersey potatoes, spring peas, tartare sauce, caviar (F,E,SD,MU,M)

BBQ CAULIFLOWER STEAK

Butterbean hummus, charred heritage tomatoes, sauce Vierge (VEGAN-SD)

DESSERTS

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

ENGLISH STRAWBERRY & MADAGASCAN VANILLA CHEESECAKE Strawberry jelly, white chocolate, digestive biscuit & lemon (M,G,E,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