



PARTY SET MENU £50 – (Table over 10 guests)

MERCER BREAD

STARTERS

WILD MUSHROOM & TRUFFLE VELOUTE

Truffled wild mushrooms, pickled celery, Focaccia & chive oil (S,SD,G,CE)

SEVERN & WYE SMOKED SALMON RILLETTE

Dill pickled cucumbers, radish, horseradish, seeded cracker (F,MU,M,E,SE,G)

CORNISH CHICKEN & SMOKED SUFFOLK PORK TERRINE

Balsamic pickled onions, Pommery mustard & mini bread loaf (SD,G,E,M,MU)

MAINS

OLD GLOCESTER SPOT PORK SCHNITZEL

Parmesan crust, smoked anchovy dressing & charred Baby Gem (M,G,E,MU,F,SD)

LOCH DUART SALMON FISHCAKE

Buttered greens, shellfish velouté, caviar, tartar sauce & herb oil (F,G,E,M,SD,MU,C)

ROASTED CAULIFLOWER STEAK

Blue cheese velouté, chive emulsion, walnut ketchup & crispy onions
(M,G,N,SD,S)

DESSERTS

RHUBARB & CUSTARD

Vanilla soft ice cream, poached rhubarb, custard & honeycomb (SD,M,E)

SOMMERSET BRIE WITH CHUTNEY & CRACKERS (G,M,E,SD)

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