

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

To Start

Parma Ham with Tuscan Bread, Tomato Salad

Chicken Liver & Brandy Pâté, Tuscan Toast

Burrata Mozzarella, Basil Bruschetta, Black Pepper, Preserved Lemon

River Farm Smoked Salmon, Capers, Dressing, Roasted Lemon, Toast

Main Course

12oz Prime Rib Eye Steak

Roasted Tomato, Watercress, Chips with Parmesan, Truffle Aioli
For ease of service all our steaks are cooked to medium

Half Roasted Lemon and Herb Chicken

Roasted Tomato, Watercress, Chips with Parmesan, Truffle Aioli

Woodstone Roasted Salmon

Fire Roasted Peppers, Giant Couscous

Slow Roasted Baby Aubergines

Tomatoes, Grilled Halloumi, Preserved Lemon, Greek Yoghurt

Pudding

Raspberry Cheesecake

Raspberry Coulis

Madagascan Vanilla

Crème Brûlée

Fruit and Nut Biscotti

70 % Dark Chocolate
& Brandy Pot

Three Courses
with a glass of wine

36.5

Three Courses
without wine

33.5

As our food is freshly prepared.

For parties under 40 individuals please select any item from each section for your starters, mains and desserts for your guests to choose from.

Parties over 40 individuals please select 2 items from each section for your starters, mains and desserts for your guests to choose from.

Vegetarian and other dietary requirements catered for in addition

A Discretionary service charge of 10% will be applied to the final bill