

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

Set Menu

2 Courses...38.5 | 3 Courses...46.5 | Glass of Prosecco on arrival...9.5

To Start

Lamb Samosa, Auntie's Yoghurt & Mint Raita
Peppered Smoked Mackerel, Rocket, Lime Mayonnaise
Chicken Liver & Brandy Pâté, Tuscan Toast
Burrata Mozzarella, Basil Bruschetta, Black Pepper
River Farm Smoked Salmon, Capers, Dressing, Roasted Lemon, Toast

Main Course

Chargrilled Leg of Lamb Steak
Rosemary Roasted Potatoes, Red Wine Gravy, Cherry Vine Tomatoes
10oz Ribeye Steak (4.5 supplement)
Roasted Tomato, Chips with Parmesan, Truffle Aioli
For ease of service all our steaks are cooked to medium
Half Roasted Lemon and Herb Chicken
Roasted Tomato, Chips with Parmesan, Truffle Aioli
Woodstone Roasted Salmon
Fire Roasted Peppers, Giant Couscous
Ricotta Cheese & Spinach Cannelloni
Side Salad

Pudding

Vanilla Cheesecake Berry Coulis	70% Dark Chocolate Mousse
Crème Brûlée	Mature Cheddar and Blue Cheese Plate
Sicilian Lemon Tart Crème Fraîche	Chutney & Crackers

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