

-

OCTOBER/ NOVEMBER GROUP MENU

-

1

SUMAC & CHIA SEED FOCACCIA, BLACK SALT BUTTER

&

PORK BELLY CAESAR

OR

SQUID XO, CRISPY BABY SQUID, XO SAUCE

OR

HERB ARANCINI, CAPER MAYONNAISE

-

2

JERUSALEM ARTICHOKE, SWEETCORN, PICKLED BLACKBERRY, SMOKED PIGEON

OR

MACKEREL TARTARE, SAFFRON CRISP, BEETROOT CAVIAR

OR

CARROT TERRINE, SWEET & SOUR APRICOT, GRANOLA

-

3

DUCK LEG, CARAMELISED PUMPKIN, KALE, DUCK GRANOLA

OR

SEA BREAM, SALSIFY, OYSTER MUSHROOM, CLAM SAUCE

OR

SALT BAKED BEETROOT, CONFIT FENNEL, WATERCRESS

-

4

APPLE PARFAIT, HAZELNUT ICE CREAM, CARAMEL SPONGE

OR

PEAR TART, PEAR SORBET, WALNUT 'SALAD'

OR

RASPBERRY CHEESECAKE, BALSAMIC JELLY, RASPBERRY SORBET

-

Group Menu - £45 p/p

-

OPTIONAL DRINKS PACKAGES

-

GLASSHOUSE

FIZZ ON ARRIVAL

&

HALF BOTTLE OF HOUSE WINE

CHOOSE FROM:

FALSE BAY, 2016 SYRAH, SOUTH AFRICA

OR

FALSE BAY, 2016 CHENIN BLANC, SOUTH AFRICA

£15 PER PERSON

-

BOTANICAL

FIZZ ON ARRIVAL

OR

SIGNATURE COCKTAIL

&

HALF BOTTLE OF PREMIUM WINE

CHOOSE FROM:

THE SACK, 2013 SHIRAZ, AUSTRALIA

OR

RAG & BONE, 2016 REISLING, AUSTRALIA

£25 PER PERSON

-

SANCTUARY

FIZZ ON ARRIVAL

&

WINE FLIGHT

*LET US DO THE CHOOSING FOR YOU
AND TRY FOUR OF OUR CAREFULLY
PAIRED WINES ALONGSIDE EACH COURSE*

£35 PER PERSON

-