

SHARING BOARD MENU

Starter Choices | Choose 5 Options

Selection of Cured Meats, Pickles & Pear Chutney
Salt & Pepper Squid, Chilli & Spring Onion
Test Trout Rillettes, Dill & Brioche Crouton
Hoxton Sourdough & Salted Butter
Duck Liver Parfait, Maldon Salt & Apricot Jam
Sesame Hummus & Hampshire Rapeseed Oil
Prawn Marie Rose, Gem, Tomato & Paprika
Marinated Olives
Sun Blushed Tomato & Confit Garlic Arancini

Main Choices | Choose 3 Options

Smoked Pork Belly, Maple Glaze & Roasted Pineapple
Slow Cooked Beef Feather Blade, Balsamic, Mustard & Chives
Buttermilk Fried Chicken & Smoked Barbecue Sauce
Grilled Skate Wing, Salsa Verde & Roasted Lemon
Pan Roasted Bass, Tomato Emulsion & Samphire
Butternut Squash & Mushroom Wellington, Sage & Mustard
Red Pepper, Sweet Potato & Chickpea Madras & Spiced Tomato

Side Choices | Choose 3 Options

Warm Baby Potatoes, Fennel, Saffron Aioli & Sunflower Seeds
Baby Gem & Cos Lettuce Salad, Parmesan, Radish & Red Pepper
Heritage Carrot Salad, Romesco Sauce, Yogurt, Cumin & Pine Nuts
Kohlrabi & Celeriac Slaw, Parsley, Salami & Apple
Warm Tenderstem Broccoli & Paprika Emulsion
Triple Cooked Potato Wedges & Truffle Emulsion

Dessert Choices | Choose 3 Options

Set Citrus Buttermilk, Strawberry Jelly & Macerated Strawberries
Summer Berry & Sherry Trifle, Vanilla & White Chocolate
Dark Chocolate Delice, Salted Caramel, Whipped Crème Fraîche & Cocoa
Vanilla Panna Cotta, Fresh Raspberries & Gingerbread
Lemon Posset, Shortbread, Meringue & Crushed Blueberries
Caramelised White Chocolate Cheesecake, Poached Peach & Granola
Banoffee Pie, Cocoa, Salted Caramel & Vanilla Cream
Tiramisu, Marsala, Cocoa & Mascarpone



ALLERGENS

Starter

Selection of Cured Meats, Pickles & Pear Chutney **(Sd,Ce)**
Salt & Pepper Squid, Chilli & Spring Onion **(F,E,Sd,Mu,G)**
Test Trout Rillette, Dill & Brioche Crouton **(F,D,Mi,Ce,E,G)**
Hoxton Sourdough & Salted Butter **(G,D,Mi,Se)**
Duck Liver Parfait, Maldon Salt & Apricot Jam **(D,Mi,E,Sd,)**
Sesame Hummus & Hampshire Rapeseed Oil **(Se,Sd,)**
Prawn Marie Rose, Gem, Tomato & Paprika **(Cr,E,Sd)**
Marinated Olives **(Ce,Sd)**
Sun Blushed Tomato & Confit Garlic Arancini **(G,E,Sd,Mu)**

Main

Smoked Pork Belly, Maple Glaze & Roasted Pineapple **(Sd)**
Slow Cooked Beef Feather Blade, Balsamic, Mustard & Chives **(Ce,Mu,Sd)**
Buttermilk Fried Chicken & Smoked Barbecue Sauce **(G,Sd,Mu,E,Ce)**
Grilled Skate Wing, Salsa Verde & Roasted Lemon **(F,Sd,Mu)**
Pan Roasted Bass, Tomato Emulsion & Samphire **(F,D,Mi,Sd,Ce)**
Butternut Squash & Mushroom Wellington, Sage & Mustard **(G,D,Mi,E,Sd,Mu)**
Red Pepper, Sweet Potato & Chickpea Madras & Spiced Tomato **(Sd,Ce,Mu)**

Side Dishes

Warm Baby Potatoes, Fennel, Saffron Aioli & Sunflower Seeds **(E,D,Mi,Sd)**
Baby Gem & Cos Lettuce Salad, Parmesan, Radish & Red Pepper **(D,Mi,E,Sd,Ce)**
Heritage Carrot Salad, Romesco Sauce, Yogurt, Cumin & Pine Nuts **(D,Mi,Sd,Ce,N)**
Kohlrabi & Celeriac Slaw, Parsley, Salami & Apple **(Ce,Sd)**
Warm Tenderstem Broccoli & Paprika Emulsion **(D,Mi,Sd)**
Triple Cooked Potato Wedges & Truffle Emulsion **(E,Sd)**

Dessert

Set Citrus Buttermilk, Strawberry Jelly & Macerated Strawberries **(G,D,Mi,E,Sd)**
Summer Berry & Sherry Trifle, Vanilla & White Chocolate **(D,Mi,E,G,Sd)**
Dark Chocolate Delice, Salted Caramel, Whipped Crème Fraiche & Cocoa **(D,Mi,E,G)**
Vanilla Panna Cotta, Fresh Raspberries & Gingerbread **(D,Mi,E,G,Sd)**
Lemon Posset, Shortbread, Meringue & Crushed Blueberries **(D,Mi,E,G,Sd)**
Caramelised White Chocolate Cheesecake, Poached Peach & Granola **(D,Mi,E,G,Sd)**
Banoffee Pie, Cocoa, Salted Caramel & Vanilla Cream **(D,Mi,G,E,Sd)**
Tiramisu, Marsala, Cocoa & Mascarpone **(D,Mi,E,G,Sd)**

ALLERGENS KEY

Sulphur Dioxide - **SD**

Dairy - **D**

Milk - **Mi**

Egg - **E**

Celery - **Ce**

Mustard - **Mu**

Nuts - **N**

Peanuts - **P**

Soya - **SO**

Crustaceans - **CR**

Molluscs - **MO**

Sesame - **Se**

Fish - **F**

Lupin - **L**

Gluten - **G**