



## S A M P L E   L A R G E   P A R T Y   M E N U

### S T A R T E R S

#### **Homemade Soup Of The Day - £8**

Warm Sourdough

#### **Salmon & Haddock Fishcake - £8**

Wakami Seaweed, Pickled Fennel

#### **Ham Hock Terrine - £8**

Picalilli, Apple Salad

### M A I N   C O U R S E

#### **Pan Roasted Sea Bream - £22**

Pan Haggerty, Grenobloise, Courgette & Pepper, Wild Garlic Creme Fraiche

#### **Roast Chicken Supreme - £20**

Creamed Savoy Cabbage, Peas, Pancetta, Wild Garlic, New Potatoes

#### **Aubergine Parmo - £18**

Sicilian Caponata, Tomato Panisse, Pickled Courgette, Beetroot Tapioca, Vegan Feta (VE)

#### **Beresford Beef Burger - £17**

Gem Lettuce, Tomato, Monterey Jack Cheese, Homemade Pickles,

Beresford Burger Sauce, Brioche Bun, House Slaw, Fries

#### **Salt & Vinegar Battered Haddock - £20**

'Particularly Good' Chips, Homemade Mushy Peas, Homemade Tartare Sauce (GFA)

### D E S S E R T S

#### **Warm Brownie - £8**

Hazelnut Cremeux, Poached Cherries, Vanilla Ice Cream (N)

#### **Sticky Ginger Parkin - £9**

Salted Caramel Sauce, Vanilla Ice Cream, Vanilla Anglaise, Honeycomb

#### **Whipped Goats Cheese - £12**

Apricot Scone, White Wine Poached Pear, Pistachio & Cashew Nut Crumb (N)

#### **2 Scoops Of Ice Cream/Sorbet - £6**

If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information. We operate an open kitchen, therefore cannot guarantee an allergen free environment.

Please be aware some products may contain shot

(V) – Vegetarian, (VE) – Vegan, (N) – Contains Nuts, (GFA)– Gluten Free Available, (GF)– Gluten Free,  
(VA) – Vegan Available, (N) – Contains Nuts