

2 COURSES £25PP

3 COURSES £30PP

FOR GROUPS OF 10+

PRE ORDER WILL BE REQUESTED

MENU

PITCHER & PIANO

STARTERS

Tomato soup

Basil pesto oil, rustic bread & salted butter 463Kcal

(VE) OPTION AVAILABLE 443Kcal

Crispy salt & pepper squid

Sweet chilli jam, lemon mayo, roquette salad 463Kcal

Chicken liver & brandy pate

Caramelised red onion chutney, golden beetroot piccalilli, balsamic glaze, pea shoots, toasted rustic bread & salted butter 398Kcal

ALL MEAT OPTIONS
AVAILABLE.
UPGRADE YOUR MAIN FOR BEEF,
PORK OR LAMB FOR
ONLY £5 EXTRA

MAINS

SeaBass

Sea bass fillet, garlic king prawns, rosemary & garlic-roasted parmentier potatoes, kale, peas, green beans & mangetout, grilled lemon, with a white wine sauce 948Kcal

Pan-roasted Chicken supreme

Truffle and Italian hard cheese hasselback potatoes, maple-roasted carrots, kale, peas, green beans & mangetout, rich beef dripping and merlot sauce, pea shoots 978Kcal

Mushroom Risotto

Finished with Italian hard cheese, garlic & rosemary focaccia, pea shoots 459Kcal
(VE) OPTION AVAILABLE 442Kcal

DESSERTS

Triple chocolate brownie (V)

Rich, gooey brownie, warm chocolate sauce, Belgian chocolate truffle ice cream 743Kcal

Classic vanilla cheesecake (V)

Crumbly biscuit base, sour cherry compote 589Kcal

Zesty lemon tart (V)

Clotted cream, mixed berry compote 611Kcal