

# £55 Set Menu

## SAMPLE MENU FOR GROUP DINING

### TOASTED FLAT BREAD

Served with a choice of -

#### PEA AND FETTLE SALSA (V) (GF)

Yorkshire "feta", pea's and mint

#### ENGLISH COURGETTE 'DIP' (VG)

shallots, tarragon, ketchup

Choose four of the following ...

#### TRUFFLED MAC + CHEESE (V)

aged parmesan

#### PROSCIUTTO HAM (GF)

celeriac remoulad

#### ANCHOVIES (GF)

amalfi lemon, thyme, olive oil

Accompanied by four of ...

#### POTATO + OX CHEEK

terriner, French's mustard, dill pickles

#### CW5 BEETROOT (VG)

Chioggia beetroot, puree, leaves

#### LAMB FAT CABBAGE (GF)

hispi cabbage, braised shoulder, rosemary

#### CONFIT PORK BELLY

shallots, tarragon, ketchup

Complimented with three sides ...

#### CHESHIRE TOMATO SALAD(VG)

heritage tomatoes, red wine vinegar, extra virgin olive

#### CAESAR SALAD

Aged Parmesan, sourdough and white anchovies

#### CHIPS (V) (GF)

With two of the following ...

#### BARNSELY CHOP 300G (GF)

Gatehouse Farm lamb

#### PORK CHOP 280G (GF)

Packington free range pork

#### SIRLOIN STEAK 225G (GF)

Cheshire grass fed beef

#### CAULIFLOWER TIKKA (VG) (GF)

cumin, coriander, pomegranate

Finished with three desserts of your choice ...

#### SNICKERS (V)

60% macondo, candied peanuts, dulce de leche

#### ARCTIC ROLL (V)

vanilla parfait, brambles, red-veined sorrel

#### STRAWBERRIES + CREAM

SK14 strawberries, set cream, jammy dodger