

# Feasting menu

*This is a sample menu. Upon enquiry, a revised version will be sent to you.*

£45pp

**FOCACCIA (VG)**

**GORDAL OLIVES (VG)(GF)**

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**GRILLED LEEKS**

yeast emulsion, cobnut

**ROAST CROWN PRINCE SQUASH (VG) (GF)**

nashi pear

**CODS ROE (GF)**

raw vegetables

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**PASTA COURSE (OPTIONAL)**

£10pp

**CAVATELLI**

brown crab

**RIGATONI (V)**

kale pesto

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**ROAST PORCHETTA (GF)**

**UPGRADE**

Whole Turbot (£15pp)

Bone in sirloin (£25pp)

Lamb leg (£10pp)

**GRILLED HISPI CABBAGE**

**FRIED PINK FIR POTATOES**

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**DESSERT OPTION**

£8pp

**ICE CREAM SANDWICHES**

**CHOCOLATE TART**

whipped cream

All bills are subject to a 10% discretionary service charge.  
Please communicate any food allergens to your server or the reservations team.

(v) vegetarian  
(vg) vegan  
(gf) gluten free

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**The Alan**

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