

STAR & GARTER

PRIVATE DINING SET MENU

£29.50

TO START

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish
Relish

Ham & Cheese Croquettes, Tomato Chutney
Potted Crab & Prawns, Soused Cucumber & Fennel
Spring Vegetable Potato Cake, Poached Egg

MAINS

Superfood Salad of Beetroot, Goat's Cheese, Broccoli,
Sugarsnaps & Seeds, Lemon Dressing

Free-range Flat Iron Chicken, Confit Garlic, Butter &
Lemon, Skinny Chips

Jimmy Butler's Free Range Sausage & Mash,
Onion Gravy

Cauliflower & Red Lentil Curry, Mint Yoghurt,
Toasted Pitta

Slow & Low Spiced Lamb Shoulder, Lemon Rice,
Pomegranate Salad

28 Day Dry-aged 10oz Flat Iron Steak (£6 Supplement)

PUDS

Baked Toffee Apple & Raisins

Steamed Lemon Curd & Ginger Sponge

Dairy-free Panacotta, Super Fruit Compote
& Toasted Hazelnuts