

STAR & GARTER

PRIVATE DINING SET MENU

£25.95 per head

Warm Mini Bloomer & Garlic Butter
Pot to Trot - Honey Mustard Sausages

Starters

Smoked Salmon Pâté, Pickled Cucumber & Fennel Salad, Crisp Breads
Soup of the Day
Roasted Squash Borek, Dukkha, Wilted Spinach & Pistachio
Dandy Rib Scrumpets & Truffle Mayonnaise

Either/Or

Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing
Harissa-roasted Cauliflower & Smoked Lentils, Carrot,
Aubergine & Pickled Red Cabbage

Mains

Herb Gnocchi, Almond Cream, Swiss Chard & Leeks, Garlic & Thyme Crumb
Slow & Low Pork Shank, Celeriac, Cheddar & Sage Gratin, Creamed Spinach
Severn & Wye Haddock Smokie, Crusty Bread
28 Day Dry-aged 8oz Rump Steak, Red Wine Sauce, Chips & Rocket

Puddings

Warm Chocolate Brownie & Jude's Vanilla Ice Cream
Blackberry Cheesecake & Apple Curd
Raw Vegan Tart - Maple, Coconut & Cashew Mousse,
Pecan & Date Crumb, Salted Caramel Honeycomb