

# The Summer Menus

We offer the three set menus below.

We kindly ask that you select one menu for your entire party, and we will accommodate any dietary requirements separately.

## Dean

£70.00

Freshly Baked Mini Baguettes  
with Netherend Farm Butter

### Starter

Burrata with Heirloom Tomatoes  
and Pistachio Pesto

### Main

Castlemead Free-Range Chicken  
Breast with Mousseline Potatoes,  
Peas and Chanterelles

### Dessert

Strawberry Eton Mess with Lemon  
Verbena and Vanilla Ice Cream

## Wardour

£80.00

Freshly Baked Mini Baguettes  
with Netherend Farm Butter

### Starter

Durslade Farm Beef Carpaccio  
with Violet Artichokes, Rocket  
and Aged Parmesan

### Main

Fillet of Cod with Crab Risotto,  
Pickled Tomatoes and  
Sapphire Salsa

### Dessert

Roasted Apricots with Ricotta  
Cream, Mint and Pistachios

## Compton

£110.00

Freshly Baked Mini Baguettes  
with Netherend Farm Butter

### First Course

Seabass Ceviche with Ponzu  
Dressing, Pickled Shiitake and  
Squid Ink Cracker

### Second Course

Baked Scallops with Pea Purée,  
Garlic Butter and Brioche Crumbs

### Main

Fillet of Beef Wellington with  
Whipped Potatoes, Spinach and  
Bone Marrow & Red Wine Sauce

### Dessert

Willie's Peruvian Chocolate Tart  
with Honeycomb and Salted  
Caramel Ice Cream



# The Feasting Menus

We offer the four feasting menus below, which are served in a sharing style at the table. We kindly ask that you select one menu for your entire party, and we will accommodate any dietary requirements separately.

Food brings people together. The sharing of a meal can lead to hours of sparkling conversation, and our feasts are born from this beautiful ideal.

It starts, as any good meal does, with the literal breaking of bread before a selection of starters appear. Friends or strangers, your guests will bond over the shared experience of discovering new dishes in tandem, and not a shred of food envy in sight. Then the main course, the star of the show – and whether it's steak as far as the eye can see, whole chickens, or oceans of seafood, it does not disappoint – and finally the grand finale, decadent and delectable desserts.

This abundant offering is served sharing style in the centre of the table, by the end of the meal everyone will feel wonderfully full and like newfound family. Alas, the hard part is only being able to pick one feast for your whole party...

## Chicken Feast

£80.00

Freshly Baked Mini Baguettes  
with Netherend Farm Butter

### Starters

Spiced Crab & Samphire Fritters  
with Pickled Shiitake

Cold Smoked 'Hix Cure' Trout with Fennel  
Scones and Pickled Cucumber

Heirloom Tomatoes with Goat's Curd and  
Basil & Pine Nut Pesto

### Main

Whole Roasted Free-Range Castlemead Chicken  
with Onion Stuffing and Wild Garlic Sauce

### Sides

Seasonal Vegetables

Rosemary Fries

### Dessert

New Forest Pavlova with Morello Cherries  
and Chocolate Ice Cream

## Italian Feast

£90.00

Rosemary Focaccia with Extra Virgin Olive Oil  
and Aged Balsamic Vinegar

### Starters

Mixed Charcuterie with Pickled  
Balsamic Onions

Jerusalem Artichoke Arancini with  
Black Truffle

Burrata with Grilled Peaches and Pistachio Pesto

### Mains

Fritto Misto

Porchetta Stuffed with Sausage and Rosemary

### Sides

Patate Al Forno with Garlic & Rosemary

Rocket & Aged Parmesan Salad

### Dessert

Groucho Tiramisu

# The Feasting Menus



## Seafood Feast

£90.00

Freshly Baked Mini Baguettes  
with Netherend Farm Butter

### Starters

Seabass Ceviche with Ponzu Dressing, Pickled  
Shiitake and Squid Ink Cracker

Baked Scallops with Pea Purée, Garlic Butter  
and Brioche Breadcrumbs

Dressed White Crab Meat with Pickled Cucumber

### Main

Mixed Grilled Fish & Shellfish with Seashore  
Vegetables and Capers

### Sides

Seasonal Vegetables

Hand-Cut Chips

### Dessert

Roasted Apricots with Ricotta Cream, Mint and  
Pistachios

## Steak Feast

£110.00

Freshly Baked Mini Baguettes  
with Netherend Farm Butter

### Starters

Jersey Rock Oysters with Shallot Vinegar

Steak Tartare

Crispy Duck & Watercress Salad with  
Hoisin and Pickled Shiitake

### Main

Durslide Farm Aged Rib of Beef, Sirloin  
& Fillet and Baked Bone Marrow with  
Béarnaise and Green Peppercorn Sauces

### Sides

Seasonal Vegetables

Hand-Cut Chips

### Dessert

Hix Chocolate Mousse with Raspberries



# The Menu Enhancements

## Caviar

Oscietra  
50g for £100  
125g for £250

## Oysters

Jersey Rock Oysters with  
Shallot Vinegar  
6 for £27.00 • 12 for £54.00

## Olives

Sharing Bowl of Nocellara  
Green Olives  
£6.00

## Appetizer

Sharing Plate of Heritage  
Radishes with Whipped Broad Beans  
£8.00

## Cheese

British Farmhouse Cheese Board with  
Somerset Membriello, Chutney & Crackers  
£14.50

## Truffles

Somerset Cider Brandy  
Chocolate Truffles  
£3.00

## Celebration Cakes

### Groucho Chocolate Cake

Light Chocolate Sponge layered  
with Chocolate Mousse, topped  
with Seasonal Fruit

£6.00pp

### Summer Fruit Victoria Sponge

Vanilla Sponge Cake layered with  
Whipped Vanilla Cream, topped with  
Berry Compote and Fresh Fruit

£6.00pp

### Croquembouche

Choux Pastry Buns filled with  
Vanilla Cream, Caramel Sauce and  
Durslade Farm Honey

£8.00pp

## Dessert Wines & Port

### Dessert Wines

Riesling Auslese 'Wehlener Sonnenuhr' £65.00  
*Joh Jos Prum Mosel, Germany 2020*  
375ml bottle

Saint-Albert Pacherenc du Vic-Bilh £66.00  
*Plaimont Gascogne, France 2018*  
500ml bottle

Royal Tokaji 'Blue Label' Aszu 5 Puttonyos £100.00  
*Tokaj, Hungary 2017*  
500ml bottle

### Port

Late Bottled Vintage Port Grahams £60.00  
*Douro, Portugal 2017*  
750ml bottle

'Otima' 10 year old Tawny Port Warres £66.50  
*Douro, Portugal NV*  
500ml bottle

'Guimarens' Vintage Port Fonseca £111.50  
*Douro, Portugal NV*  
750ml bottle