

PRINCE GEORGE

STARTERS

Vodka & dill cured salmon w/ freshly baked soda bread & horseradish cream

Chicory, stichelton, apple & caramelized walnut salad (v/gf)

Ham hock & pickled walnut terrine w/ toast, pickles & plum chutney

Raw beetroot, orange, & almond salad w/ mint & tahini dressing (vg/gf)

MAINS

Crab tortelloni w/ chervil & lemon butter, capers, rocket & fennel

Seared sea bream fillet w/ caponata & salsa verde (gf)

Parmesan & rosemary polenta w/ wild mushrooms, slow roast tomato, ricotta & hazelnuts (v/gf)

Grilled hanger steak w/ sweet potato dauphinoise & grilled gem (gf)

Pumpkin & sage tortelloni w/ chilli oil & slow roast tomato (vg)

DESSERT

Neals yard cheese, oatcakes & chutney (gf)

Flourless chocolate cake w/ crème fraiche (gf)

Vanilla meringue w/ jersey cream & berries (gf)

Blood orange sorbet w/ lemon vodka (vg)

Set menu prices for function room:

3 x Courses £35 / 2 x Courses £27.50

No room hire fee

Dietry code: vegan (vg) vegetarian (v) gluten free (gf)

Menu designed & created by Head Chef Troy Cundy.

All meat is free range. Fish and dairy have been specially selected to assure a sustainable source.

Please ask for more info. Please ask server for allergen advice.