



SPRING & SUMMER 2026
MENU 1 - £80 PER PERSON

Please select one of the following starters for the whole party

English Pea Soup
Broad Beans, Asparagus and Goat's Cheese

Wye Valley Asparagus
Poached Hen Egg, Hollandaise and Mimosa

Heirloom Isle of Wight Tomato
Black Olive, Basil and Tomato Consommé



Please select one of the following main courses for the whole party

Salt Marsh Lamb
Pressed Potato Terrine, Spring Vegetables, Tomato and Rosemary Jus

Cotswold Chicken
Glazed Mushroom, BBQ Leek and Heritage Potato Purée

Cornish Cod
Grilled Broccoli, Champagne, Seaweed New Potatoes and Caviar Sauce



Please select one of the following desserts for the whole party

Channel Island Burnt Cream
Raspberry Sorbet

Summer Berry Eton Mess
Madagascan Vanilla Cream

Vanilla Panna Cotta
Exotic Fruits

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person



Prices include VAT. An optional 15% service charge will be added to your bill.



SPRING & SUMMER 2026
MENU 2 - £90 PER PERSON

Please select one of the following starters for the whole party

Spring Vegetable Risotto
Summer Truffle, Confit Clarence Court Egg and Spenwood Cheese

Seared Scallops
Sweetcorn Velouté and Black Trompette Mushrooms

Heritage Isle of Wight Tomatoes
Dorset Crab and Yellow Gazpacho Sauce



Please select one of the following main courses for the whole party

Seared Fillet of Longhorn Beef
Truffle Potatoes, Spinach and Madeira Sauce

Roast Fillet of Sea Bass
White Bean Cassoulet, Herbs and Lanigan's Shrimps

Aylesbury Duck
Braised Fennel, Blood Orange, Kale and Potato



Please select one of the following desserts for the whole party

Oakchurch Strawberry Vanilla Cheesecake
Lemon and Black Pepper Sorbet

Summer Berry Eton Mess
Madagascan Vanilla Cream

Single-Origin Estate Chocolate Tart
Raspberry and Yoghurt

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person



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MENU 3 - £110 PER PERSON

Please select one of the following starters for the whole party

Spiced Duck Liver Ballotine
Oakchurch Strawberries, Hung Yoghurt and Pistachio

The Goring Native Lobster Omelette
London Lettuce

Seabass Ceviche
Imperial Caviar, Smoked Almond and Ajo Blanco



Please select one of the following main courses for the whole party

Fillet of Cornish Turbot
Jerusalem Artichoke and Native Lobster Bisque

Beef Wellington
Caramelised Onion Purée, King Oyster Mushrooms and Madeira Sauce

Roast Rose Veal Fillet
Confit Potato, Sweetbread and Spring Mushroom



Please select one of the following desserts for the whole party

Clotted Cream Parfait
Lemon Curd, Yoghurt, Bee Pollen

Summer Berry Eton Mess
Madagascan Vanilla Cream

Single-Origin Estate Chocolate Fondant
Malt Ice Cream

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person



Prices include VAT. An optional 15% service charge will be added to your bill.