

GROUP MENU

Our Group Menu is designed for party Between 8-16 guests Which is A reduced A la carte Menu.

A pre order of the food is required and can be sent at least 2 days prior to your event.

Minimum of 2 Courses Per Person

Small Plates

Scottish Scallops, Chorizo, Signature Tomato And Chili Jam £13.50

Maple Glazed Local Figs, Radicchio Leaves, Homemade Blue Cheese Mousse, Chicory,
Parsley Crumbs £9.99

Pan Seared Venison Loin, Red Cabbage Puree, Roasted Roots Vegetables And Jus £14.99

Hand Picked And Dressed Local Lobster, Paprika Mayo, Pickled Red Onion, Chilli Oil, Charred
Lemon, Served With Journeys Sourdough £15.90

Large Plates

28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem, Cherry
Vine Tomatoes, Truffle Mayo, Parmesan And Jus £30.99

Hand Made Fresh Tagliatelle, Wild Mushrooms Fricassee, Parmesan Sauce, Tarragon
Marscapone Quenelle £22.50

Romney Marsh Lamb Rump, Mini Fondant Potatoes, Kalamata Tapenade, Diced Swede,
Romanesco Broccoli £30.99

Baked Local Cod, Ratte Potatoes, Hasselback Courgettes, Tomato Salsa, Aubergine Puree,
Lemon And Parsley Oil £26.99

Desserts

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts,
Vanilla Ice Cream £8.99

Poached Sussex Plums, Vanilla Creme Pat, Toasted Almonds, Sablé Biscuit,
Cherry Sorbet £8.99

Le Fromage; plate of 3 British cheeses for those that prefers savoury £12.50