

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

Sussex Blue Cheese Mousse Gougère, Caramelised Onion Centre, Charred Pears, Crispy Walnuts And Puree, Thyme Honey Drizzle £10.50

Homemade Arlington Chicken Terrine, Kohlrabi Remoulade, Chicory, Crispy Bacon Crumbs, Tarragon Mayo £11.50

Hand Picked And Dressed Fresh Devon Crab, Homemade Cucumber Jelly, Mango Salsa, Journeys Melba Toasts £14.25

Large Plates

Pan Fried Fillet of Local Sea Bass, Hasselback Potatoes, Salt Fingers, Leek Puree, Roasted Cauliflower, Salsa Verde £26.99

Romney Marsh Lamb Rump, Goat Curd, Carrot Terrine, Mini Potatoes fondant, Charred British Asparagus, Rosemary Jus £29.99

28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem, Cherry Vine Tomatoes, Truffle Mayo, Parmesan And Jus £29.99

Hand Made Tagliatelle, Confit Garlic And Parmesan, Roasted British Asparagus, Toasted Walnut Pesto Quenelle £21.99

Desserts

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

Homemade Coffee Crème Brulée, Chocolate Shortbread, Vanilla Ice Cream £8.99

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