

# FINGER FOOD

Avocado and cucumber crostini's (Vgn) \* £18  
Courgette fritters, Sussex tomato salsa (Vgn/GF) £18  
Squash & Cashel blue wild rice balls £18  
Fried chicken, Devon chilli sauce (GF) £20  
Cheeseburger sliders, kohlrabi pickle, caramelised red onions £24  
Spiced lamb croquettes, wild garlic mayo £20  
Crab & Somerset cider brandy crostini's \* £24  
Asparagus tips, Trealy Farm smoked pork belly (GF) £20  
Chalk Farm smoked salmon, soda bread toasts, wild fennel, cream cheese £24  
Coin Laundry apple and buttermilk cake £18  
British cheese selection \* £24  
Yorkshire profiteroles, dark chocolate, honeycomb £20

*\*Available gluten free*

# FEASTING

*2 courses £24 per head*

*3 courses £30 per head*

## **All three starters**

Fried chicken, Devon chilli, yoghurt  
Sussex tomatoes, wild fennel, moghrabieh  
Smoked mackerel pate, homemade soda bread, radishes

## **Choose 2 mains**

12 hour Yorkshire lamb leg, braised white beans, green sauce  
Whole grilled Torbay soles, creamed kale, cockle butter  
Stewed aubergines, Amfissa olives, capers, Mr Chaudhry's Dalston flatbread

## **Choose 2 desserts**

Yorkshire profiteroles, dark chocolate, honeycomb  
British cheeses from The Cheese Merchant  
Alphonso mango and Montenegro mess