

..... **EVENT MENU** .....

**GEORGE MICHAEL - A TRIBUTE**

*TWO COURSES INCLUDED, UPGRADE TO THREE FOR A £10 SUPPLEMENT*

**APPETIZERS**

**Beef Tataki**

Asian Salad, Pickled Shallot, Crispy Onion  
& Yuzu Ponzu dressing

**Massaman Crab Crumpet**

Massaman Rarebit, Sourdough Crumpet, Hand Picked  
White Crab, Pickled Chilli & Leek Hay

**Roasted Heritage Beetroot**

Smoked Yoghurt, Hazelnut Granola, Gorgonzola &  
Raspberry Balsamic Glaze (V) (GF)

**MAIN DISHES**

**Miso Salmon**

Togarashi Sticky Rice, Sweetcorn Dashi Purée,  
Stuffed Courgette Flower, Pea &  
Mange Tout Fricassee & Preserved Lemon (DF)(N)

**Treacle Glazed Rump Of Beef**

Pea Purée, Braised Baby Gem, Braised Beef & Blue  
Cheese Croquette, Charred Grelot Onions, Pickled  
Red Onion Gel & Bordelaise Sauce

**Goats Cheese Tortelloni**

Pea Purée, Puffed Quinoa, Charred Corn,  
Grelot Onions, Sauce Vierge & Aged  
Parmesan (V)

**DESSERTS**

**Sticky Toffee Pudding**

House Fudge, Toffee Sauce, Vanilla Ice Cream

**Selection Of 3 British Cheeses**

Quince Gel, Grapes, Cilli & Tomato Chutney &  
Artisan Crackers

**Dark Chocolate Mousse**

Feuillettine Shards, Orange, Maldon Sea salt & Olive Oil

**CHOOSE YOUR SIDES**

**Koffman Triple Cooked Chips** 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

**Jersey Royal Potatoes** | Romesco Sauce, Aioli 8.00 (GF)(N)(DFA)

**House Caesar Salad** 6.00 (GFA)

**Chargrilled Hispi Cabbage** | Nduja Butter Sauce, Sour Cream, Confit Garlic 6.00 (GF)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill.