



FEAST MENU

£46 per guest
all dishes are served to share

grilled flatbread, cassava hummus, rose harissa, parmesan v

tempura broccoli skewers, sesame glaze vg

yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing gf

spiced lamb skewers, biber salçasi, buckwheat gf

chargrilled cauliflower, lentils, harissa hummus, pine nuts v/gf

lobster lasagne

red miso chicken, chestnut bisque, wild mushrooms crème fraîche n

five spice crispy pork belly, xo sauce, roast figs v/gf

côte de boeuf, 40 day aged, native breed, East Anglia ^{or} gf (£5 supp. per guest)

grilled garlic sourdough v

crispy new potatoes, mustard, chilli vg

kale, chilli, garlic vg/gf

mixed leaf salad vg/gf

hot cinnamon doughnuts, butterscotch v

chocolate brûlée torte, poached cherries v

Riding House macarons v/n/gf

100% OF SERVICE CHARGE GOES TO THE TEAM