



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 salçası, buckwheat gf

baby artichoke gratin, Jerusalem artichoke crisps, green olive, truffle vg

pea falafel, burnt lemon labneh, courgettes, broad beans v/gf

lobster lasagne

carraway harissa chicken, cocoyam mash, fennel gravy gf

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

grilled garlic sourdough v

crispy okra, yuzu ponzu dip v

sugar snaps, peas, leeks, herb crumb v

mixed leaf salad vg/gf

hot cinnamon doughnuts, butterscotch v

chocolate caramel torte, popcorn, ice cream v

Riding House macarons v/n/gf

100% OF SERVICE CHARGE GOES TO THE TEAM