

Bespoke Roast Party Menu

Nibbles (+£4 pp)

Unruly sourdough

Fen Farm butter

Arancini

nduja, chorizo & taleggio // blue cheese & caramelised onion

Starters

White onion soup

Rarebit crouton

Chicken liver parfait

Unruly brioche, grape, walnut

Mersea crab raviolo

Brown crab emulsion, chilli dressing (+£4pp)

Mains

Joint carved and served in the room by our chef (all the party to enjoy the same dishes)

All roasts served with dripping roasties, roots or seasonal garnish, gravy and greens. Beef served with Yorkshire pudding.

Crispy crackling rack of pork

£37 for 3 courses

40-day aged rare rib of beef

£38 for 3 courses

Rare breed chateaubriand
(multiples of two)

£54 for 3 courses

Cauliflower cheese sides £4.5 (suitable for two to share)

Puddings

Pump street chocolate

Duo of mousse salted caramel ice cream.

Duo of sorbet

Seasonal sorbets

Tiramisu

Espresso, Frangelico, hazelnut (also available 'family style', shared at the table for the whole party)

Coffee and chocolate truffles +£4

Room hire of £50. Vegetarians can order main courses from the A la Carte menu on the day (starters and puddings from the bespoke roast party menu)-£37 pp. Kids under 12 are charged at half adult's price or (they can order 3 courses from the Kid's menu at £16 pp) .

