

# Bespoke Roast Party Menu

## Nibbles (+£4 pp)

### **Unruly sourdough**

Fen Farm butter

### **Arancini**

nduja, chorizo & taleggio // blue cheese & caramelised onion (v)

## Starters

### **White onion soup**

Rarebit crouton (gf, v)

### **Chicken liver parfait**

Unruly brioche, grape, walnut (gf)

### **Mersea crab raviolo**

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

## Mains

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

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

**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 (v)

### **Duo of sorbet**

Seasonal sorbets (v, gf, df)

### **Tiramisu**

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

## Coffee and chocolate truffles +£4pp

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). Kids under 12 charged at half adult's price.

