

Chapter.

KITCHEN | BAR | TERRACE

Group Booking Menu Autumn 2025 – Sept / Oct / Nov

£65.00 per person

Pre order and table plan required 7 days prior to event

Blue Cheese Tart. (V)

fig jam | watercress | pecans

Slow Cooked Duck Roulade.

orange | endive | five spice

Seared Fillet of Mackerel

charred gem | confit tomato | olives

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Roast south Coast Monkfish.

curry sauce | battered mussels | rosti potato | samphire

Dry Aged British Beef.

beef dripping potato | Roscoff onion | mushroom puree | bordelaise sauce

Pink Fir Potato Gnocchi. (V)

roasted pumpkin | local kale | pumpkin seeds | sage cream sauce

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Apple & Blackberry Franigpane Tart.

vanilla ice cream

Chocolate Trifle.

Mascarpone | cherries

Vanilla Pannacotta.

Earl grey poached prunes | sugar tuille

British Cheese Plate. (£5 supplement)

chutney | fruit | crackers

Vegan Dessert available

Filter Coffee

Extras

Artisan Bread & Salted Butter £7.00 | Olives £4.50

Chocolate Truffles (4) £6.00

British & Irish Cheese Platter (8) £60

Chutney | crackers | fruit | celery