

Upcoming Events:

October

Showcasing the October Tasting Menu

Wednesday 2nd of October

The first Wednesday of every month will be our Tasting Menu showcase. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

Pickled Mackerel

Beetroot and Chilli Salad

Rabbit Agnolotti

Carrot, Radicchio, Hazelnuts

Bubble and Squeak Croquette

Poached Egg, Hollandaise

Haddock

Fennel, Potato, Chorizo Cream, Dill

Braised Beef

Horseradish Risotto, Sauce Vierge

Lemon Tart

Blackberry Sorbet

Dinner and Magic Show with Jake Banfield

Thursday 10th of October

Friend of the Restaurant, Jake Banfield will be back on the 10th of October, this time bringing his London Stage Show. Jake has been with us several times over the last few years performing his table magic as guests have dined with us. This time he's bringing his stage and some bigger and better tricks. Tickets included a 3 course dinner with the magic show commencing around 8:30. Space is limited to give a more intimate feel for the evening, as well as getting as many people involved as possible. Tickets are £45 pp including dinner

Ham Hock Terrine, Piccalilli Mayonnaise

Cray Fish Mac and Cheese, Sriracha

Beetroot and Goat Cheese Salad

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Pork and Nduju Tagliatelle

Salmon, New Potato, Asparagus, Hollandaise

Spiced Aubergine Flat Breads, Pomegranate, Pistachio

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Custard Tart, Rhubarb Sorbet

Chocolate Crème Brûlée

Rice Pudding, Poached Plums, Honeycomb

Wednesday the 16th of October

Adult Pasta Master Class

£45 Per Person

6pm-8:30

Have you ever wanted to learn how to make fresh pasta? Have you got a pasta machine sitting in your kitchen cupboard that you have never used?

Join us for an evening of pasta making. We will show you 3 different ways of making the dough, how to roll pasta, using the pasta cutters on your machine, pasta shapes cut and rolled by hand and some filled pasta shapes. £45 per

person, we have a glass of fizz on arrival and will eat the fruits of our labour after we have finished!

Saturday 19th October 12-3

Bottomless Brunch

£45 Per Person

2 hour limit

Prosecco and Cocktails

Aperol Spritz, Pink Gin Fizz, Passionfruit Martini, Mojito, Margarita – Alcohol Free Substitutes

½ Dressed Lobster

Dressed Crab

Minute Steak

Gnocchi, Wild Mushroom, Gorgonzola

Chicken Schnitzel

all served with

Chips, Tomato Panzanella, Braised Greens, Green Salad, Tabbouleh, New Potatoes, Caponata

Limoncello Sorbet to Finish

November

Showcasing the November Tasting Menu

Wednesday 6th of November

The first Wednesday of every month will be our Tasting Menu showcase. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

Menu TBC

Game Wine Pairing Evening

Wednesday 20th of November

We will be hosting an evening to celebrate Game Season food and wine. Once again hosted by John Linton from Grape Passions, Witham. We will pair 5 courses from 5 wines from the Region. John will be on hand to talk to you about the wines and to explain why we have paired each wine with each course. There will also be a competition to win your favourite bottle of wine from the evening. £55 Per Person

Menu to be confirmed

Party Wednesday Menu

December 4th, 11th and 18th

Party Wednesdays!

£40 for 3 courses

To be pre ordered before arrival

Live Music and Table Magic

Cauliflower Soup, Blue Cheese, Hazelnuts

Salmon Gravlax, Potato Salad

Ham Hock and Chicken Terrine, Gherkin Ketchup, Toast

Turkey, Sausage, Pistachio and Apricot Stuffing, Sautéed Potato,
Gascon Sprouts

Bass, Boulangère Potato, Mulled Wine Onions

Chestnut Risotto, Squash, Truffle Vinaigrette

Christmas Pudding Crème Brûlée

Cinnamon Rice Pudding, Apple and Raisin Compote

Chocolate Brownie, Kirs Cherries, Vanilla Ice Cream