

GROUP SET MENUS

Parties of up to 14 guests can select from one of the group menus on the day

Parties above 12 guests will be required to send through an individual pre-order from one of the below menus alongside a table plan

Parties of 21 & above are kindly asked to choose same starter, main course and dessert for entire group with dietary requirements catered for separately

Primrose Menu

£45 for lunch/ £60 for dinner

VELOUTÉ vg

chilled watercress, potato & leek, crispy herbs , wild garlic puff

BURRATA v

rocket, olive tapenade, confit garlic, tomato fondue

croutons, kalamata olives, balsamic dressing

TERRINE

Blythburgh pork, rabbit & tarragon terrine

frisée & herbs, cornichons, apricot mustard, sourdough toast

RISOTTO vg

asparagus & spring pea risotto, wild herbs

crispy wild garlic & leek

PRAWNS

Atlantic large grilled prawns, parsley, garlic, brown butter

confit lemon, charred crostin

KIEV

Somerset free range chicken breast, garlic butter

wild garlic purée, crispy chicken skin

Parmesan crumbs, baby gem lettuce

CHOCOLATE

Valrhona 70% grand cru tart, milk ice cream

CHEESE CAKE

baked cheesecake, strawberry, biscuit base

PINEAPPLE

caramelised pineapple tarte tatin, puff pastry, rum & coconut ice cream

Items subject to change depending on availability and seasonality.

The above menu does not list all ingredients, please let us know of any allergies and dietary requirements

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The Tower Menu £80 for lunch and dinner

VELOUTÉ vg

chilled watercress, potato & leek, crispy herbs

wild garlic puff

CRAB

Colchester crab cocktail, dressed brown crab mayo, iceberg lettuce, pickled cucumber & dill

STEAK TARTARE

hand cut beef fillet, classically dressed, pickles

grilled rosemary & potato bread

RISOTTO vg

asparagus & spring pea risotto, wild herbs

crispy wild garlic & leek

MONKFISH

baby monkfish tail, prosciutto

green asparagus, beurre blanc

NEW YORK STRIP

300g, 35 day aged, USDA Prime

choice of Béarnaise or Peppercorn sauce, grilled baby romaine, ranch dressing, crispy onions

CHOCOLATE

Valrhona 70% grand cru tart, milk ice cream

PINEAPPLE

caramelised pineapple tarte tatin, puff pastry, rum & coconut ice cream

PROFITEROL

choux bun, vanilla ice cream, dark chocolate sauce

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Don't forget your roots

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