



Group DINING MENU

3 COURSE SET MENU

THE VICTORIA MENU

3 COURSES £55

Starters

THE CUT & CRAFT HOUSE CURED SALMON ^{GFA}

Beetroot and lime crème fraîche,
pickled beetroot and
sesame crackers

FRENCH ONION SOUP ^{GFA}

Beef bone-marrow broth, aged
Parmesan, Gruyère and croûtons

TRUFFLE POTATO CROQUETTES ^{VG}

Mustard & beetroot purée, truffle
aioli

HAZELNUT HUMMUS ^{VG GFA}

Roasted hazelnuts, house
pickles, toasted sourdough

MEATBALLS ^{GFA}

Spicy tomato sauce, grated
Parmesan, toasted sourdough

Mains

RUMP STEAK & CHIPS ^{GF}

200g • Served with skin on fries
& a sauce of your choice

ROAST FREE-RANGE CHICKEN BREAST ^{GFA}

Buttered leeks, chicken bonbon,
black caviar and sorrel sauce

BBQ CELERIAC STEAK ^{VG GF}

Spiced carrot purée, grilled
asparagus, crispy cauliflower
wings & smoked almond
romesco sauce

GRILLED TUNA STEAK ^{GFA}

Potato cake, roasted peppers,
avocado, corn salsa, lime &
jalapeño sauce

BLACK TRUFFLE-STUFFED GNOCCHI ^V

Crispy kale, porcini cream sauce
and grated British farmhouse
cheese

Desserts

MANGO & PASSIONFRUIT CHEESECAKE ^{VG GF}

Coconut ice cream

HOMEMADE WARM RICH CHOCOLATE BROWNIE ^{V GFA}

Vanilla ice cream

PAVLOVA ^{V GF}

Mascarpone, mixed berries

ICE CREAM ^{GF}

2 scoops. Choose from:

Vanilla ^V | Custard |

Dark Chocolate ^V |

Pomegranate Sorbet ^{VG}

**V Suitable for vegetarians • VG Suitable for vegans •
GFA gluten free available**

Price is per person. An optional 12.5% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements. While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.

THE MATCHAM MENU

3 COURSES £69

BREAD BASKET

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives

Starters

TRUFFLE POTATO CROQUETTES ^{VG}

Mustard & beetroot purée, truffle aioli

THE CUT & CRAFT HOUSE CURED SALMON ^{GFA}

Beetroot and lime crème fraîche, pickled beetroot and sesame crackers

BRITISH PORK BELLY ^{GFA}

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

KING PRAWNS ^{GFA}

Spinach, chilli, lemon & butter sauce, toasted sourdough

FRENCH ONION SOUP ^{GFA}

Beef bone marrow broth, aged Parmesan, Gruyère and croûtons

Mains

RUMP STEAK & CHIPS ^{GF}

300g • Served with skin on fries & a sauce of your choice
Upgrade to sirloin steak 300g + 8

BBQ CELERIAC STEAK ^{VG GF}

Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce

ROASTED SALMON FILLET

Homemade Cornish crab & king prawn ravioli, lobster sauce

ROAST FREE-RANGE CHICKEN BREAST ^{GFA}

Buttered leeks, chicken bonbon, black caviar and sorrel sauce

BLACK TRUFFLE-STUFFED GNOCCHI ^V

Crispy kale, porcini cream sauce and grated British farmhouse cheese

Desserts

MANGO & PASSIONFRUIT CHEESECAKE ^{VG GF}

Coconut ice cream

HOMEMADE WARM RICH CHOCOLATE BROWNIE ^{V GFA}

Vanilla ice cream

PAVLOVA ^{V GF}

Mascarpone, mixed berries

CHOCOLATE & RASPBERRY MOUSSE ^V

Chocolate brownie, raspberry coulis

APPLE & BLACKBERRY CRUMBLE ^{V GF}

Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

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THE WALTERS MENU

3 COURSES £80

BREAD BASKET

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives

Starters

SEARED KING SCALLOPS ^{GF}

Black caviar, celeriac & spinach purée, pickled red onion, chilli & yuzu dressing

THE CUT & CRAFT HOUSE CURED SALMON ^{GFA}

Beetroot and lime crème fraîche, pickled beetroot and sesame crackers

DUCK BONBON

Spiced carrot purée, crispy kale and tomato chutney

HAZELNUT HUMMUS ^{VG GFA}

Roasted hazelnuts, house pickles, toasted sourdough

BRITISH PORK BELLY ^{GFA}

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

GRILLED GOAT'S CHEESE ^{V GF}

Roasted heritage beetroots, candied walnuts, beetroot jus & honey-balsamic glaze

Mains

SIRLOIN STEAK & CHIPS ^{GF}

300g • Served with skin on fries & a sauce of your choice
Upgrade to fillet steak 250g + 8

ROAST FREE-RANGE CHICKEN BREAST ^{GFA}

Buttered leeks, chicken bonbon, black caviar and sorrel sauce

SLOW-ROASTED PORK BELLY ^{GFA}

Braised pork cheek, black pudding, spiced sweet potato purée, crisp crackling, port jus

GRILLED SEA BASS FILLETS ^{GFA}

Potato pavé, gremolata, creamy saffron & caviar sauce

BBQ CELERIAC STEAK ^{VG GF}

Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce

BLACK TRUFFLE-STUFFED GNOCCHI ^V

Crispy kale, porcini cream sauce and grated British farmhouse cheese

Desserts

GOLD BAR ^V

Pistachio, crisp kataifi pastry, vanilla ice cream

MANGO & PASSIONFRUIT CHEESECAKE ^{VG GF}

Coconut ice cream

PAVLOVA ^{V GF}

Mascarpone, mixed berries

CHOCOLATE & RASPBERRY MOUSSE ^V

Chocolate brownie, raspberry coulis

APPLE & BLACKBERRY CRUMBLE ^{V GF}

Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

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