



THE DRIVER

3 COURSE SET MENU

£33 /person

STARTERS

(Served with Bread & Butter)

- Smoked haddock chowder *(gf)*
- Grilled goat's cheese & beetroot salad
Cherry tomatoes, balsamic reduction and walnuts (gf) (Ve)
- Sticky BBQ & chilli chicken drumsticks
With celery and apple salad

MAINS

(Please choose only 3 Main choices from the 5 options available and offer those 3 options to your guests to choose from)

- Roasted chicken breast
Chasseur sauce, panache of root vegetables (gf)
- Venison meatballs
Wrapped in parma ham, horseradish mash, red onion marmalade, juniper berries & ceps sauce
- Seared trout fillet
Cauliflower puree, grilled wine tomatoes, crispy capers, tarragon veloute (gf)
- Duck leg confit
Sweet potato & spring onion rosti, braised savoy, port & wild berries compote (gf)
- Red pepper stuffed with vegetable quinoa & feta
Tomato & artichoke salad, basil dressing (v) (gf)

DESSERTS

- Pecan Pie with Chantilly Cream
- Raspberry Cheesecake
- Eaton Mess *(gf)*



THE DRIVER

3 COURSE SET MENU

£43 /person

STARTERS

(Served with Bread & Butter)

- Beef carpaccio, pickle radishes
Manchego cheese, mustard vinaigrette (gf)

- Oaked smoked salmon
Cream cheese & spring onion roulade, keta roe, sakura leaves, dill & lemon dressing (gf)

- Red Endive, Red Wine Poached Pear & Roquefort Salad
With black truffle vinaigrette (gf) (Ve)

MAINS

(Please choose only 3 Main choices from the 5 options available and offer those 3 options to your guests to choose from)

- Chicken breast stuffed with cranberries & camembert
Wrapped in Parma ham, served with sweet potato and albufera sauce (gf)

- Sweet potato pancake
With wild mushrooms, pistachio, cauliflower tempura and cambozola cheese dressing (Ve)

- Thyme & rosemary marinated lamb noisettes
Ratte potatoes, spring greens, anchovies butter sauce (gf)

- Roasted guinea fowl on a bed of braised savoy cabbage
Parmantier Potato, Madeira jus (gf)

- Grilled seabass fillet
Charred baby courgettes, asparagus tips, squash confit, sauce vierge (gf)

- Seared duck breast
With sweet potato & spring onion rosti, swiss chard, port & orange sauce (gf)

DESSERTS

- Macademia Nut Trio of Chocolate Brownie, Champagne and Strawberry Ice Cream

- Cointreau & Orange Panna Cotta (gf)

- Strawberry & Yuzu Eaton Mess (gf)

- Cheese Selection

*(V) = Vegetarian, (Ve) Vegan on Request Only, (gf) Gluten Free on Request Only



Menu could be amended to your liking.

*All food options are fresh and delivered daily, they could be subject to changes depending on their availabilities. Please let us know about your dietary requirements.

A discretionary 12.5% service charge will be added to your bill.