

AUTUMN PARTY MENU

3 COURSES £36 *per person*

STARTERS

Soup of the season *ve*

Woodland-reared Blythburgh ham hock terrine

Fruit chutney • sourdough

Thyme-roasted beetroot *v*

Goat's curd • Lovage pesto • pumpkin seeds

St Clement's cured chalk stream trout radish • beetroot • dill

MAINS *Side orders are available to order separately*

Chickpea & spiced tomato hotpot mushroom, onion & beetroot balls *ve*

Chalk Stream trout English pak choi • chargrilled peppers

Free-range Coq au vin onions • Organic Devon pancetta • mushrooms

MSC Cape Hake puttanesca black olives • capers • cherry tomatoes

Spiced *lamb-style* mince flatbread *ve*

Cottage cheese (*ve*) • sweet & sour onions • garden herbs

Organic sirloin & chips *10oz (£12 supplement)*

Served with Café de Paris butter

Soil Association Approved • native breed • pasture fed

PUDDINGS

English plum cheesecake *v*

Dark chocolate mousse 70% dark chocolate • chocolate crumble *v*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

Maida Vale cheese poached English fig & house oatcake (*35g*) *v*

A semi-soft, washed-rind cheese made from pasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Soundwave, a local IPA from Siren Craft Brewery which produces tangy, bittersweet, malty notes on the palate and a buttery soft texture.

RESTAURANTS

Cathedral Walk

ST. ALBANS

Merchant's House

HERTFORD

Off Market Place

HITCHIN

RESTAURANTS WITH GARDENS

On The Green

HARPENDEN

The Five Bells

BERKHAMSTED

On The Hill

HIGHGATE

Market Place

WOBURN