

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, vegan meatballs *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

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
WOBBURN