



## FEAST MENU

£46 per guest  
all dishes are served to share

---

grilled flatbread, cassava hummus,  
rose harissa, parmesan v

tempura broccoli skewers, sesame glaze vg

yellowfin tuna tartare, avocado, crispy shallots,  
wasabi & mirin dressing gf

spiced lamb skewers, biber salçasi, buckwheat gf

chargrilled cauliflower, lentils,  
harissa hummus, pine nuts vg/gf

lobster lasagne

red miso chicken, chestnut bisque, wild mushrooms, crème fraîche

five spice crispy pork belly, xo sauce, roast figs

or

côte de boeuf, 40 day aged, native breed, East Anglia gf (£5 supp.)

garlic sourdough v

crispy new potatoes, mustard, chilli vg

kale, chilli, garlic vg/gf

mixed leaf salad vg/gf

hot brioche doughnuts, butterscotch v

chocolate brulée torte, poached cherries v

Riding House macarons v/n/gf

100% OF SERVICE CHARGE GOES TO THE TEAM