

Chapter.

KITCHEN | BAR | TERRACE

Group Booking Menu Winter 2025 – Jan/Feb £65.00 per person

Pre order and table plan required 7 days prior to event

Goats Cheese Mousse. (V)

golden beetroot | savoury biscuit | watercress | pecans

Devon Chicken.

terrine | parfait | chutney | pickled grape |
toasted brioche crumb | candied hazelnuts

Semi Cured Severn & Wye Salmon

horseradish cream cheese | Evesham beetroot | watercress

Roasted Fillet of Halibut.

cauliflower puree | white wine sauce | capers | roasted romanesco

Grilled Dry Aged Flat Iron Steak.

truffle pomme anna potato | grilled broccoli | bordelaise sauce

Salt Baked Celeriac Wedge. (VE)

cavolo nero | seeded granola | smoked celeriac puree

Millefeuille

Yorkshire rhubarb | ginger | white chocolate

Blackberry Iced Parfait.

dark chocolate feuilletine | poached blackberries | blackberry gel

Sticky Toffee Pudding. (V)

toffee sauce | vanilla ice cream | candied pecans

British Cheese Plate. (£5 supplement)

chutney | fruit | crackers
Vegan Dessert available

Filter Coffee

Extras

Artisan Bread & Salted Butter £7.00 | Olives £4.50

Chocolate Truffles (4) £6.00

British & Irish Cheese Platter (8) £60

Chutney | crackers | fruit | celery