

G · O · O · D · M · A · N

ALL COURSES SERVED AS A SHARED FEAST

‘CLASSIC’

£85

STARTERS

Prawn tempura

Avocado, chipotle, Gochujang mayonnaise

Puglian burrata

Fennel, PX balsamic, blood orange, chilli

Steak tartare

Hen's egg, grilled sourdough

MAINS

**Chef's selection
of grass-fed Heritage breed steaks, UK**

(300g per person)

Served with:

Hand cut chips

Triple cooked

Mushrooms

Garlic butter, chives

Creamed spinach

Gruyère cheese

DESSERTS

Bitter chocolate cake

Prunes, Armagnac

Goodman cheesecake

Mixed berry compote, raspberry coulis

Optional extra course (£15 supplement per person):

Selection of cheeses

Baron Bigod, Isle of Mull & Strathdon Blue,
served with crackers, chutney & grapes

‘EXPERIENCE’

£110

STARTERS

Bluefin tuna tartare

Oyster dressing, jalapeño, avocado, cracker

Puglian burrata

Fennel, PX balsamic, blood orange, chilli salt

Seared Devon scallops

Celeriac puree, truffled chicken broth

MAINS

**Chef's selection
of grass-fed Heritage breed steaks, UK**

(400g per person)

Served with:

Hand cut chips

Truffle, parmesan

Mac and cheese

Truffle salsa, toasted panko

Mushrooms

Garlic butter, chives

Spinach

Creamed, Gruyère cheese

Romaine salad

Ranch dressing, parmesan

DESSERTS

Bitter chocolate cake

Prunes, Armagnac

Goodman cheesecake

Mixed berry compote, raspberry coulis

Optional extra course (£15 supplement per person):

Selection of cheeses

Baron Bigod, Isle of Mull & Strathdon Blue,
served with crackers, chutney & grapes

‘WAGYU’

£155

STARTERS

Seared Devon scallops

Celeriac puree, truffled chicken broth

Japanese A5 Wagyu

Pickled ginger Chimichurri, shiso

Bluefin tuna tartare

Oyster dressing, avocado, jalapeño, cracker

MAINS

**Chef's selection
of grass-fed Heritage breed steaks, UK**

(300g per person)

Jack's Creek Wagyu X Ribeye 8-9+, Australia

(100g per person)

Served with:

Hand cut chips

Truffle, parmesan

Mac and cheese

Truffle salsa, toasted panko

Spinach

Steamed

Spiced carrots

Walnuts, dates

Onions

Josper roasted, chives

DESSERTS

Bitter chocolate cake

Prunes, Armagnac

Goodman cheesecake

Mixed berry compote, raspberry coulis

Selection of British artisan cheeses

Baron Bigod, Isle of Mull & Strathdon Blue,
served with crackers, chutney & grapes