



Group Dining & Events Set Menu 1 £42pp

Geräucherter Lachs

Severn Wye smoked salmon, potato Rösti, horseradish cream

Freekeh Salat (VG)

Green wheat salad, mixed leaf, vegan feta cheese, pear, pomegranate, house dressing

Käsekrokette

*Crispy jalapeno cream cheese croquette
Crushed avocado, beetroot salad, muscatel dressing*

Gebratener Lachs

Roast Salmon, green beans, tomato concasse

Kohlrabi Tempura (V)

Spinach hummus, sweet chilli, watercress

Hähnchenschnitzel

Chicken schnitzel, braised red cabbage, Spätzle, red wine jus

Apfelstrudel

Warm apple strudel, vanilla sauce

Käsekuchen

Twice-baked cheesecake, blueberry compote

Haselnussmousse (VG)

Caramelized hazelnuts, hazelnut chocolate mousse, dark chocolate & strawberry bon bon, chantilly cream

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.