

Group A'la Carte Menu

3-courses | £85 per person



Add a selection of Snacks for the table for an extra £14.50 per person

BACON WRAPPED DATES 🌾
linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 🌾 🌿
black truffle mayo

**NOCELLARA DEL BELICE
& KALAMATA OLIVES** 🌿 🌾

choose one from each section

starter

CAESAR SALAD 🌿
little gem lettuce, Parmesan, Aleppo, sourdough croutons

LOBSTER ROLL
spicy Marie Rose sauce, brioche

TARTARE OF BEEF
sourdough, smoked confit egg yolk, capers, parsley, chives, pickles & sriracha dressing

main

RIGATONI ARRABBIATA 🌿
Datterini tomatoes, smoked chipotle, Parmesan, basil

ROASTED SRIRACHA COD
masala sauce, puffed rice & yoghurt

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

***SIRLOIN AU POIVRE**
350g native breed, 28 day dry aged
**48 hours notice, £30 supplement per person*

dessert

CHOCOLATE MOUSSE 🌿 🌾
lime caramel, chocolate ice cream

STICKY TOFFEE WAFFLE 🌿
butterscotch caramel sauce, clotted cream

SELECTION OF SEASONAL SORBET 🌿

CHOCOLATE CAKE
dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs
supplement +£5

sides

supplement

TENDERSTEM BROCCOLI 🌾 🌿 9
chermoula, toasted pumpkin seeds

**TRUFFLE &
PARMESAN FRIES** 🌾 🌿 11

GREEK SALAD 🌿 🌾 8
tomatoes, cucumber, red onion,
aged feta, olives, oregano, olive oil

Executive Chef Jonathon Bowers

🌾 Gluten free 🌿 Vegetarian 🌿 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
A discretionary 15% service charge will be added to the bill.