

# GROUP A'LA CARTE MENU

3-courses £85



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

## STARTER

### CAESAR SALAD

romaine lettuce, Parmesan, Aleppo, brioche croutons

### LOBSTER ROLL

spicy Marie Rose sauce, brioche

### SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

## MAIN

### RIGATONI ARRABBIATA

Datterini tomatoes, smoked chipotle, Parmesan, basil

### SWORDFISH PUTTANESCA

sundried tomato, parsley, garlic confit aioli, olives, lemon

### 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*

## SIDES

Supplement

### TENDERSTEM BROCCOLI

hummus, chilli crunch

### GREEN SALAD

house dressing

### TRUFFLE & PARMESAN FRIES

## 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, cocoa nibs  
*supplement +£5*

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.