

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 🌱🌾

starter

CAESAR SALAD 🌱

little gem lettuce, Parmesan, Aleppo, sourdough croutons

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

main

ROASTED PUMPKIN PACCHERI

smoked ricotta, sage butter

ROASTED FILLET OF SEA BREAM

lovage garlic butter, pickled shallots

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 🌾🌱 9

chermoula, toasted pumpkin seeds

GREEN SALAD 🌱 8

house dressing

TRUFFLE & PARMESAN FRIES 🌾🌱 10

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

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.