

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 🌿

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

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 🌾 🌿 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, 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.