

FIREPIT EVENT MENU

*Our ethos is all about great food, great company and sharing experiences.
We see dining as an opportunity to stop, reflect & connect family and friends, we know that sharing a number of dishes rather than eating from your own plate makes for a more enjoyable and social affair.*

£110 per person

TO START

FIREPIT BREAD

sourdough, smoked sea salt butter

KOREAN BEEF SKEWERS

spring onion and cucumber

CAJUN VODOO SHRIMP (GF)

Cajun bisque

SUGAR SNAP PEAS (GF)

beef dripping, lemon, paprika, garlic

MAIN EVENT

SMOKED USDA SHORT RIB SERVED

sticky Asian beef sauce

BREADED BLACK SESAME MONKFISH TAILS

smoked pineapple and ginger sauce

BAKED SWEET POTATO (V)

miso and chilli cheese gratin

CHARRED TENDER STEM BROCCOLI (GF) (V)

aged black vinegar, cashew, caramelized red onion, sesame

STICKY THAI FRIED RICE (V)

fried egg

TO FINISH

STICKY TOFFEE GINGER CAKE (V)

bourbon caramel, vanilla ice cream

CHOCOLATE VOLCANO

salted caramel ice cream, torched meringue, chocolate lava

Please note that minimum numbers apply.