



-3 Course Set Menu £45 pp-

Rosemary focaccia + marinated olives on the table

-Starters-

Prawn cocktail, baby gem ^(gf)

French onion soup, gruyere crouton *(vg without cheese)*

Bresaola, rocket, shaved parmesan

-Mains-

Roasted goat cheese, roasted Mediterranean vegetables, balsamic glaze ^(v/gf)

Grilled squid, risotto nero ^(gf)

8oz rib-eye steak, French fries, beurre maître d' hotel *(£5 supplement) served pink or through.*

Wild mushroom raviolini, sauteed mixed mushrooms + spinach ^(vg)

Lamb ragu pappardelle

-Dessert-

Tiramisu

Peanut butter blondie, vegan chocolate sorbet ^(vg/gf)

Cheeseboard (Manchego, Gorgonzola, Brie de Meaux, picos, grapes) *(£3 supplement)*

Please inform your waiter of any allergies and enquire about vegan options. Menus are subject to change due to seasonality and product availability. Bespoke and two-course set menus are available upon request. Exclusive hire events attract a 15% service charge to the bill, and for non-exclusive events, a discretionary 12.5% service charge will be added.



-Canapes-

3 choices for £18.50 pp - 4 choices for £24 pp - 5 choices for £29 pp

Mini mushroom arancini ^(v)

Mini tomato + black olive bruschetta ^(vg)

Pan con tomate, jamon iberico

Smoked salmon blinis, cream cheese, chives

Dressed crab, cucumber boat

Fig + gorgonzola tartlet ^(v)

Mac + cheese croquette ^(v)

Jamon Iberico croquette

Prosciutto wrapped asparagus

Grilled Mediterranean vegetable skewers ^(vg)

Goats cheese crostini, aubergine caviar ^(v)

Pasteis de bacalhau (salt cod fritters)

Chilli + garlic prawns

Beef + cheese slider

Chocolate dipped strawberries

Fruit skewers

Chocolate brownie bites, Chantilly cream

Mini chocolate tart

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-Bowl Food-

From £9 per bowl min 25 bowls per selection (3 choices maximum)

Tuscan Chicken Thighs, Saffron Rice

Wild Mushroom Risotto, Parmesan Crisp

Herb Risotto, Chicken Lollipop

Spanish Chickpea Stew ^(vg)

Bacalhau A Bras

Penne Arrabiata, Stracciatella ^(v)

Grilled Vegetable Skewer, Couscous ^(vg)

Cheeseburger Slider

Mozzarella + Tomato Tortelloni, Arrabiata Sauce ^(v)

Pumpkin + Sage Tortelloni, Sage Oil ^(vg)

Pecorino + Honey Tortelloni,

-Platters-

Each platter serves 8 people

Meat Antipasti

Coppa, Sobrassada, Jamon Iberico, Salami Napoli, Focaccia, Picos, Olives £70

Cheese Antipasti

24 Month Parmegiano Reggiano, Gorgonzola, Taleggio, Mozzarella Pearls, Focaccia, Picos £65

Vegan Antipasti

Grilled Mediterranean Vegetables, Wild Mushroom In Oil, Sunblushed Tomatoes, Green + Red Pesto, Lemon Curd Aioli, Rocket, Focaccia, Olives ^(vg) £50

Fruit Platter

Fresh Seasonal Fruit, Churros + Chocolate Sauce £50

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