



GROUP DINNER SET MENU

FOUR COURSES 120pp

STARTERS

STEAK TARTARE

Cured Egg Yolk, Anchovies, Capers, Chives & Shallot Sourdough Crackers

TUNA TARTARE

Guacamole, Soy Mirin Ginger Dressing, White and Black Sesame Seed

BURRATA (VG)

Roasted Datterini Tomatoes, Basil Oil

QUINOA SALAD (V)



MIDDLE COURSE

RISOTTO TRUFFLE (VG)

PACCHERI LOBSTER



MAIN COURSE

JOSPER GRILLED LAMB CHOPS

ONION GLAZED AUBERGINE (V)

CHILEAN SEA BASS A LA PROVENCAL

SERVED WITH SIDES

SAUTÉED SPINACH

CRUNCHY POTATOES

HARICOT VERTS



DESSERT

CHOCOLATE MOUSSE

CRÈME BRÛLÉE

Vanilla, Dark Rum Caramel

RED BERRIES CHEESECAKE

V VEGETARIAN VG VEGAN

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. All prices are inclusive of VAT at 20%. A discretionary Service Charge of 10% & Entertainment Fee of 5% will be added to your Bill.

