



SEASONAL GROUP MENU

£48 Per Person

Bread & cultured salted butter

STARTERS

Green bean, roasted Romanesco, courgette & flat peach salad (VG)
red Belgian endive, passion fruit & mint dressing

Grilled Galician octopus
pink fir potato & grelot onions, Romesco sauce, aioli & gremolata

Zero waste beef croquette
pickled baby vegetables, beetroot & rhubarb purée, Granny Smith apple vinaigrette

MAINS

Asparagus & candied beetroot risotto (V)
charred Roscoff onions & Manchego shavings

Grilled tuna
fennel salad, courgette & crushed potatoes, sauce vierge

Grilled chicken breast
morels, asparagus, broad beans & Jersey Royals, beurre blanc & tarragon

DESSERTS

Warm apricot slice (VG)
pineapple & mint salsa, lime gel, mandarin sorbet

Lemon & vanilla cheesecake
honey glazed plums, candied ginger & mango sorbet

Valrhona chocolate cake
vanilla Chantilly, caramelised pears & coffee ice cream

Includes tea/ filtered coffee & water

ENHANCE YOUR EXPERIENCE

£8 PERSON

Welcome glass of bubbles
or a standard cocktail

£18 PERSON

Half a bottle of wine
(red or white)

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.
Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten or other allergens.
If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.
Menu subject to availability.



SEASONAL GROUP MENU

£54 Per Person

Bread & cultured salted butter

STARTERS

Caramelised onion & Cornish Yarg tart (V)

baked pear, red endive, butternut squash & toasted walnuts

King oyster mushroom & roasted celeriac

zero waste beef croquette, pickled carrot purée & truffle mayo

Citrus cured salmon

peach purée, pickled fennel, radish & dill salad, horseradish cream & keta caviar

MAINS

Spinach, ricotta & butternut squash cannelloni (V)

leeks, truffle velouté, Parmesan & herb oil

Roast duck breast

red cabbage, parsnip purée, baked turnip, tender stem broccoli, crushed sweet potatoes & Port jus

Seabass fillet

olive oil mashed potatoes, red pepper relish & aged balsamic vinegar

DESSERTS

Chocolate & orange marmalade tart (VG/GF)

pineapple salsa, raspberry sorbet

Candied ginger & lemon cheesecake

honey cream & morello cherry compote

Banana entremet

coffee cream, vanilla mascarpone, Jivara crumble, mango & mandarin gel

Includes tea/ filtered coffee & water

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SEASONAL GROUP MENU

£64 Per Person

Bread & cultured salted butter

STARTERS

Baked swede (V)

fennel, sweet & sour onions, fresh figs, feta dip, Granny Smith apple & mint vinaigrette

Chicken, leek & tarragon boudin blanc

candied beetroot, Trevisano & sweet potato crisps

Crayfish & Pink Fir potato cocktail

smoked eel, baby cucumber, avocado, cavolo nero & ciabatta crostini

MAINS

Open lasagna of celeriac, wild mushrooms, swede & haricot beans (VG)

tarragon velouté & crispy kale

Shoulder of beef “Bourguignon”

mashed potatoes, Savoy cabbage, glazed heritage carrots & pancetta

Cod fillet

baby squid, mussel & piquillo pepper risotto, baby spinach & saffron velouté

DESSERTS

Warm date & orange cake (VG)

lemon shortbread crumb, passion fruit, pineapple sorbet

Valrhona chocolate cake

fig gel, vanilla Chantilly & blood peach sorbet

Mango & coconut delight

passion fruit, pineapple mint salsa, ivory ganache

Includes tea/ filtered coffee & water

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