

Events Sharing Menu

3 COURSES | £75 PER PERSON

BAGUETTE & BUTTER

STARTERS

CAMEMBERT (V)

baked with thyme, truffle honey, roasted grapes

HERITAGE BEETROOT (V)

goat cheese, endives, hazelnut

CHICKEN LIVER PARFAIT

onion chutney, mixed leaves

OCTOPUS PROVENÇALE

carrot & ginger puree, Hasselback potato

GREEN GODDESS (V)

broccoli, kale, cucumber, avocado, beans, granny smith apple, herbs, crispy okra

MAINS

SPAGHETTI (V)

mushroom ragout

TRUFFLE CHICKEN

eyringii, porcini cream

SEABASS BUTTERFLIED

fennel beurre blanc

RIB EYE STEAK | 10 supplement per person

Bearnaise

SIDES

SWISS CHARD & KALE (VE)

TENDER STEM BROCCOLI (VE)

POMMES PUREE (V)

ROSEMARY FRIES (V)

DESSERTS

APPLE TARTE TATIN

clotted cream ice cream

CRÈME BRÛLÉE

black berry, red currant sorbet

POACHED PEAR (VE)

pistachio praline, kataifi, chocolate sauce

CHEESES

comte, brie, roquefort, grapes, fig chutney, crackers

PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF 12.5% APPLIES
(VE) VEGAN (V) VEGETARIAN

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT
YOUR REQUIREMENTS BEFORE ORDERING.

ST MARTINS LANE
LONDON