# Party Set Menu £38

### ENGLISH OSCETRA CAVIAR

Warm Blinis, Crème Fraîche, Chives & Buttered Baby Potatoes. Chopped Egg & Shallot on request.

**10g £45 | 30g £125 | 50g £195**

### CARLINGFORD OYSTERS

Natural

**3 £14 | 6 £25 | 12 £46**

Champagne Vinegar Mignonette

**3 £16 | 6 £29 | 12 £54**

### OYSTER PAIRINGS

Oyster & Frozen Martini **£13**

Oyster & Bloody Mary **£13**

## STARTERS

**Atlantic Prawn Cocktail** gf
Atlantic Prawns with Avocado, Baby Gem, Cucumber and Spiced Marie-Rose Sauce

**Charcoal-Grilled Lamb Meatballs**
Red Onion and Sumac Salad, served on Grilled Flatbread

**Bruschetta on Flat Bread** v | gfo
Heritage and Datterini Tomatoes, Roasted Garlic, Basil on Grilled Apulian Bread

**Watermans Hummus** ve | gfo
Roasted-Garlic Hummus with Crispy Chickpeas, Crispy Shallots and Olives, served with Grilled Apulian Bread

## MAINS

**Grilled Whole Sea Bass** gf
Mediterranean Mixed Olives, Cherry Tomatoes and Grilled Artichokes

**Tagliatelle al Ragù**
7 Hour Slow-Cooked Ragu with Hand Cut 28-Day Aged Sirloin Steak

**Paccheri al Pomodoro with Burrata** v | vgo
Slow-Cooked Datterini Tomato Sauce, Basil, Burrata and Extra-Virgin Olive Oil

**35-Day Dry-Aged Rib Eye Steak** gfo £15 surplus
Dedham Vale British Grass-Fed Beef with Skin-on French Fries and a Choice of Peppercorn Sauce or Truffle Butter

## DESSERTS

**Homemade Baklava** v
Orange-Blossom Syrup and Vanilla Gelato

**Classic Tiramisu** v

**Ice Cream | Sorbet** v
Vanilla, Chocolate or Pistachio | Lemon or Raspberry

## SIDES

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|---|---|
| **Skin-On French Fries** ve | 5 |
| **Tenderstem Broccoli with Fresh Chilli** ve | 6 |
| **Mixed Salad** ve | 6 |
| **Tomato, Red Onion & Sumac Salad** ve | 7 |
| **Truffle & Parmesan Fries** v | 7 |
| **Crushed New Potatoes, Garlic & Herbs** v | 6 |
| **Mashed Potato** v | 6 \| truffle 8 |
| **Fresh Black Summer Truffle** v | 3g £12 \| extra £4/g |