Signature Party Set Menu £55

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

Garlic Butter King Prawns gfo

Pan-Fried in a White Wine, Chilli, Garlic and Butter Sauce

Parmigiana di Melanzane v

Layers of Aubergine, Slow-Cooked Tomato Sauce and Smoked Scamorza, finished with Basil Pesto

Fried Calamari

With House Black-Ink Tartare Sauce

Bresaola Punta d'anca IGP gf

Italian Air-Cured Beef with Fennel, Rocket, Shaved Parmesan and Caper-Lemon Dressing

MAINS

Mixed Mushroom & Fresh Truffle Risotto v | vgo

Served with Seasonal Fresh Black Truffles and Burrata

35-Day Dry-Aged Rib Eye Steak gfo

Dedham Vale British Grass-Fed Beef with Skin-on French Fries and a Choice of Peppercorn Sauce or Truffle Butter

Grilled Lamb Skewer gfo

Served Minted Crushed Baby Potatoes and Chimichurri Sauce

Fresh Lobster Linguini £15 surplus

Cooked in a Silky Lobster Bisque and Brandy Sauce, Topped with Half a Fresh Lobster

DESSERTS

Lemon Panna Cotta v

Mango Purée and Mountain Berries

Forest Berries & Sorbet v

Forest Berries with Sorbet, Walnuts, Pistachio Purée and Sesame Seeds.

Classic Tiramisu v

SIDES

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