



Sharing style menu

£50 per person + service charge, minimum of 10 people

Savory – choose up to six dishes

Roasted aubergine salad, den miso dressing, feta (v)
Beef mini burger, tomato chutney, rocket truffle mayo and smoked cheddar
Greek salad, tomato, cucumber, olives, red onion, olive oil, oregano (V)
New potato salad, Romesco salsa, hazelnut (vg, gluten free)
Ginger and turmeric confit chicken legs with red onion pickle
Roasted butternut salad, ajo blanco, roasted almond, date molasses (vg)
Smoked salmon, lemon ricotta and cucumber mini buns
Grilled mini chicken skewers, raita dip, soya glaze
Tomato basil and mozzarella, tomato sauce, Parmesan (VEG)
Crispy fried squid, garlic, mayo, chili lime dressing and spring onion

Sweet – choose one option

Vegan chocolate brownie, caramel sauce, vanilla ice cream
Peanut butter coconut mousse, cherry compote, chocolate crumble (V)
Homemade carrot cake

Let us know of any allergies or dietary requirements in advance so we can accommodate accordingly.
£50 per person, minimum 10 guests, with a discretionary 12.5% service charge added to the final bill.
The menu is seasonal and may be subject to change.
Please confirm pre-orders at least one week prior; otherwise, a chef's selection will be provided