



GROUP MENU A

£38 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

beetroot-cured gravadlax, seasonal potato salad gf
or
wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds v/gf

chicken cordon bleu, Kassler ham, Grana Padano, avocado salsa
or
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf

for the table:
mixed leaf salad, honey vinaigrette, parmesan gf

honey lemon cheesecake v
or
plant-based pavlova, coconut cream, passion fruit vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



GROUP MENU

£45 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

cured salumi, house pickles, mint yoghurt, grilled sourdough
or
beetroot-cured gravadlax, seasonal potato salad gf
or
wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds v/gf

minute sirloin, fried St. Ewe egg, salsa verde gf (served medium)
or
whole miso grilled sea bass, nuoc cham, pickled cucumber gf
or
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf

for the table:

mixed leaf salad, honey vinaigrette, parmesan gf
grilled sweet potato, horseradish cream v/gf

honey lemon cheesecake v
or
plant-based pavlova, coconut cream, passion fruit vg/gf

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HYBRID MENU

£50 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | no pre-order required

for the table:

cured salumi, house pickles, mint yoghurt, grilled sourdough

king prawn skewers, Aleppo pepper, fennel **gf**

crispy aubergine, Korean BBQ **vg**

choice of main:

minute sirloin, fried St. Ewe egg, salsa verde **gf** (served medium)

or

whole miso grilled sea bass, nuoc cham, pickled cucumber **gf**

or

grilled cauliflower, green tahini, cassava, kale, olive verde **vg/gf**

for the table:

mixed leaf salad, honey vinaigrette, parmesan **gf**

grilled sweet potato, horseradish cream **v/gf**

for the table:

hot chocolate doughnuts, coffee caramel **v**

plant-based pavlova, coconut cream, passion fruit **vg/gf**

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FEAST MENU

£55 per guest
all dishes are served to share
pre-order of chicken, fish or lamb required

cured salumi, house pickles, mint yoghurt, grilled sourdough
beetroot-cured gravadlax, seasonal potato salad **gf**
charred cauliflower, garlic hummus, chilli oil **vg/gf**

flame-grilled paprika chicken **gf**
or
slow-roast leg of Bluefaced Leicester lamb **gf** (£8 supp. per guest)
or
45 day-aged native breed côte de boeuf **gf** (£15 supp. per guest)

whole miso grilled sea bass, nuoc cham, pickled cucumber **gf**

truffled portobello & sweet potato Wellington, porcini cream **vg**

grilled hispi cabbage, pepper & pea romesco,
pine nuts, rosemary oil **vg/gf**

grilled sweet potato, horseradish cream **v/gf**

creamed corn **v/gf**

hot chocolate doughnuts, coffee caramel **v**

plant-based pavlova, coconut cream, passion fruit **vg/gf**

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ADDITIONAL EXTRAS

customise your menu with our extra special add-ons
all items are priced per guest
and are served to the whole table

TO START:

nocellara olives **vg/gf** +£2

artichoke dip, parmesan, flame-grilled sourdough **v** +£4.4

warm sourdough, black tahini butter/white miso butter **v** +£2.7

crispy aubergine, Korean BBQ **vg** +£3

Aleppo pepper king prawn skewer **gf** +£2.8

ON THE SIDE:

truffle mac & cheese, shallots, rocket, capers **v** +£5

creamed corn **v** +£3.5

AFTER YOUR MEAL:

artisan cheese, crackers, chutney +£10

The Gentlemen Baristas filter coffee & Canton breakfast tea +£3

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