



FEAST MENU

£58 per guest

all dishes are served to share

pre-order of chicken, lamb or steak required

snack for the table:

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

starters for the table:

confit duck, olive relish, salsa verde gf

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds vg/gf

mains for the table:

flame-grilled paprika chicken gf

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)
or

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

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg

braised kale, edamame, chilli, black sesame vg/gf

grilled sweet potato, horseradish cream v/gf

creamed corn v/gf

desserts for the table:

hot honeycomb brioche doughnuts v

mango & passion fruit pavlova, chilli, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM