



## GROUP MENU A

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

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beetroot-cured gravadlax, seasonal potato salad **gf**  
or  
wild rice, quinoa, spinach, grilled courgette,  
green beans, carrot, feta, seeds **v/gf**

chicken schnitzel, 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**

milk chocolate semi-freddo, amaretti **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

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cured meats, blue cheese croquette, beetroot, mint yoghurt  
or  
beetroot-cured gravadlax, seasonal potato salad gf  
or  
wild rice, quinoa, spinach, grilled courgette,  
green beans, carrot, feta, 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

milk chocolate semi-freddo, amaretti 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

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for the table:

cured meats, blue cheese croquette, beetroot, mint yoghurt  
king prawn skewers, Aleppo pepper, fennel gf  
crispy oyster mushrooms, mustard miso dip 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 cinnamon brioche doughnuts, vanilla cream 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

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cured meats, blue cheese croquette, beetroot, mint yoghurt  
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 cinnamon brioche doughnuts, vanilla cream **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

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### 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 oyster mushrooms, miso mustard dip **v** +£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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