



HYBRID MENU

£54 per guest

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

choice of main:

bone-in chicken schnitzel, sauce vierge

or

Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf

or

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

or

380g dry-aged New York strip gf (£12 supp. per guest)

sides for the table:

grilled sweet potato, horseradish cream v/gf

mixed leaf salad, honey vinaigrette, parmesan 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