

# THE ROOF TERRACE

## SHARING MENU

11-40 guests | Hire exclusively for 60-100 guests

Our Roof Terrace menu creates the perfect group dining experience. All dishes are served in a sharing style to your table.

### SHARING MENU

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#### BUTTER BOARD

*Sourdough*

#### EDAMAME

*Chilli, Nori Salt \**

#### SEARED TUNA

*Gochugaru Remoulade, Black & White Sesame, Kohlrabi \**

#### GRILLED TIGER PRAWNS

*Fermented Chilli Butter, Burnt Orange*

#### GRILLED CHICKEN YAKITORI

*Sweet Nashi Pear, Pickled Chilli and Cucumber Salad, Bonito \**

#### SEARED SCALLOPS

*Burnt Cauliflower Purée, Charred Endive, Apple Balsamic \**

#### BRAISED PORK BELLY

*Apple Yuzu Gel, Textures of Onion, Crackling, Sesame, Coriander*

#### GRILLED HISPI CABBAGE

*Miso Butter, Shio Kombu Dressing, Pine Nuts, Sesame PB*

#### ROASTED POTATO WEDGES

*Garlic Butter, Crispy Kale \**

£55 per person.

### ADDITIONAL LARGE PLATES

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#### SEAFOOD PLATTER

65

*Jersey Oyster, King Prawns, Tuna Tataki, Crab Pot, Ginger Dressing \**

#### CÔTE DE BOEUF

95

*Roasted Wedges, Caramelised Shallot, Roasted Cherry Vine Tomato, Green Salad, Red Wine Jus \**

#### FRUITS DE MER

125

*Native Pearls of The Sea Including ½ Poached Lobster, Whole King Prawns, Smoked Sea Trout, Handpicked Crab Pots, Oysters, Tuna Tataki, Mussels, Shallot Vinegar, Wasabi Mayo, Gochugaru, Samphire, Sourdough \**

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(V) Vegetarian. (PB) Plant Based ingredients. (\*) No gluten containing ingredients.

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks.

For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances.

An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant.

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