



SEASONAL GROUP MENU

£45 per person

STARTERS

Grilled baby aubergine, spiced aubergine, red onion & pomegranate salad, falafel, houmous, coconut & mint yogurt (VG)

Miso salmon, wilted bok choy, carrot & lemongrass purée, squid ink cracker, shiitake mushroom vinaigrette, soy & sesame

Short rib of beef & hash croquettes, celeriac rémoulade, Belgian endive & wholegrain mustard

MAINS

Potato gnocchi, oven roasted heritage tomatoes, grilled asparagus & pesto (VG)

Baked cod fillet, spinach, mussel, prawn & coconut curry, mangetout, Pink Fir Apple potatoes, lime & coriander

Chicken breast, wild mushroom, pea & broad bean risotto, shaved Parmesan, rocket & basil oil

DESSERTS

Chocolate & coconut tart, passion fruit & coconut sorbet (VG)

Mango & passion fruit baked cheesecake, pistachio ice cream & pineapple salsa

Crème brûlée, spiced plum jam

DRINKS PACKAGE

£9 Glass of bubbles on arrival per person

£18 1/2 bottle of wine & 1/2 bottle of water per person.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Food allergies and intolerances: our dishes are prepared in areas where allergen ingredients are handled.

Some dishes may contain traces of nuts, wheat, gluten, or other allergens. If you have allergies or intolerances, we highly recommend assessing your own level.

of risk before placing your order and making your server aware of your requirements.

Menu subject to availability