



SEASONAL GROUP MENU

£48 PER PERSON

Bread & cultured salted butter

STARTERS

Baked mini peppers & courgettes, fresh figs, buffalo mozzarella & candied walnuts, rocket & apple cider vinaigrette (V)

Grilled octopus, squid & chorizo, new season's grelot onion, tapenade crostini & smoked paprika aioli

Castelfranco & warm duck salad, pickled veg, glazed plums, soya, coriander, chilli & lime, toasted sesame seeds

MAINS

Summer squash & wild mushroom risotto, crispy kale & herb oil (V)

Seatrout fillet, fennel purée, grilled Roscoff onion, crushed potatoes & sauce vierge

Chicken breast "Paillard" grilled asparagus, Jersey Royals, sundried tomatoes, shaved Manchego, rocket, lemon juice & olive oil

DESSERTS

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

Lemon verbena & crème fraîche panna cotta, strawberry jelly, crispy meringue, black pepper & strawberry salad

Dark chocolate & salted caramel pavé, black cherry gel, crème Chantilly, pear & rosemary compote

DRINKS PACKAGES

£10 PER PERSON SUPPLEMENT

Welcome glass of bubbles

£30 PER PERSON SUPPLEMENT

Selection of canapés & welcome glass of bubbles

£20 PER PERSON SUPPLEMENT

Half a bottle of wine (red or white)
and half a bottle of water per person

£28 PER PERSON SUPPLEMENT

Half a bottle of wine (red or white), and half a
bottle of water per person, with choice of
coffee or tea, and petit fours

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: 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, 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