



## GROUP SET MENU

£ 8 5 PER PERSON

For parties of upto 30 guests, please select 3 starters, 3 main courses and 3 desserts for pre-order. Parties over 30 guests are required to select 1 item for each course, along with an alternative for those with dietary requirements.



French Baguette & Butter

### ENTRÉE

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Rainbow Trout Carpaccio, Heritage Pickled Radishes, Crème Fraîche, Tobiko Pearls

Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)

Beef Fillet Steak Tartare, Fermented Tomato Dressing, French Baguette Crostini

Maryland Corn & Crab Cake, Lobster Aioli

### MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

New York Strip Steak, Peppercorn Sauce (GF)

Corn Fed Chicken Breast, Globe Artichokes, Pinenuts & Tarragon Salsa (GF)

Truffled Cauliflower, Pickled Walnuts, Popcorn Crumb (VE)

Louie's Beans & Rice, BBQ Shrimp, Smoked Bacon, Rice Crackers (GF)

### SIDES

French Fries (VE)

Maple Glazed Chantennay Carrots (V, GF)

Green Lettuce Salad (VE, GF)

### DESSERT

Banana Foster Cheesecake, Salted Peanuts, Spicy Rum Caramel Sauce (V)

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

Selection of Sorbets (VE)

V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE