



GROUP SHARING MENU A

£75 PER PERSON



HORS D'OEUVRE

French Baguette & Butter

Carlingford Oysters (GF) (Supp £5 pp)

Crayfish & Prawn Cocktail, Compressed Apples, Baby Lettuce (GF)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

ENTRÉE

Crispy Calamari, Cajun Spice, Lobster Mayonnaise (GF)

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

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

MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

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

SIDES

French Fries (VE)

Green Lettuce Salad (VE, GF)

DESSERT

Southern Pecan Pie, Cream, Spiced Pecans

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

DISHES WILL ARRIVE IN WAVES AND PLACED IN THE
CENTER OF THE TABLE TO BE PASSED AROUND AND SHARED
V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE



GROUP SHARING MENU B

£95 PER PERSON



HORS D'OEUVRE

French Baguette & Butter

Selection of Carlingford & Boudeuse Oysters (Supp £5 pp)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Tuna Crostini, Smoked Paprika Aioli, Sea Beans & Artichoke Escabèche

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

ENTRÉE

Crispy Calamari, Cajun Spice, Lobster Mayonnaise (GF)

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

Grilled Shrimps & Lettuce Salad, Grapefruit, Citrus Dressing (GF)

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

MAINS

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)

DESSERT

Rhubarb Pavlova, Cream, Rhubarb Sorbet (GF)

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

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GROUP SHARING MENU C

£125 PER PERSON



HORS D'OEUVRE

French Baguette & Butter

Selection of Carlingford, Boudeuse, Gillardeu Oysters (Supp £5 pp)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Tuna Crostini, Smoked Paprika Aioli, Sea Beans & Artichoke Escabèche

Mackerel Tartar, Szechuan Buttons, Smoked Mackerel Dressing

ENTRÉE

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

Asparagus & Fennel Salad, Southern Paprika Dressing, Wild Rocket (VE, GF)

Maryland Corn & Crab Cake, Lobster Aioli

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

MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

New York Strip Steak, Peppercorn Sauce (GF)

Whole New Orleans Style BBQ Lobster, Lemon Confit, Creole Spiced Butter Sauce

SIDES

French Fries (VE)

Maple Glazed Chantennay Carrots (V, GF)

Green Lettuce Salad (VE, GF)

DESSERT

Tarte Tartin Traditionnelle, Vanilla Ice Cream

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

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

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VEGETARIAN SHARING MENU

£ 6 5 PER PERSON



ENTRÉE

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

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Asparagus & Fennel Salad, Southern Paprika Dressing, Wild Rocket (VE, GF)

MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

Truffled Cauliflower, Pickled Walnuts, Popcorn Crumbs (VE)

SIDES

French Fries (VE)

Green Lettuce Salad (VE, GF)

DESSERT

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

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

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