





ENTER THE EXTRA

3 COURSES £37

START

SLOW COOKED BEEF CROQUETTE

Caramelised onion, miso cauliflower puree,
wasabi emulsion & pickled baby mushroom

HOISIN GLAZED PLANT BASED DUCK

Papaya salad, satay roasted chickpeas
& sesame seeds

PRAWN BLOODY MARY BRIOCHE

Spicy prawn cocktail, mini brioche loaf,
avocado salsa & lotus crisps

MANDARIN & FETA SALAD **V**

Miso candied pecans

MAIN

SEABASS FILLET

Purple potato, bok choy, samphire,
& Thai red curry sauce

90Z RIBEYE STEAK (+ £5 supplement)

Miso cauliflower puree, beer burnt onions,
potato gratin & truffle gravy

TURKEY IN A BASKET

Crispy buttermilk turkey, coleslaw, apricot &
sausage stuffing, seasoned fries & truffle gravy


ROASTED CELERAC STEAK

Wafu dressing, sweet potato fondant,
sticky glazed carrots & tempura cauliflower leaf

FINISH

GELATO SELECTION 3 SCOOPS FROM

Bubblegum **V**

Mango 

Chocolate 

Blood Orange 

Vanilla **V**

NEXT LEVEL CHOCOLATE BROWNIE **V**

Vanilla gelato, miso caramel, biscoff crumb

CHERRIES WITH MERINGUE KISSES **V**

Buffalo Trace Bourbon cherries, yuzu cream
& dark chocolate togarashi snap



KEY -

 Plant Based

V - Vegetarian

A discretionary service charge of 12.5% will be added to your final bill. 100% of service charge and gratuities go to the team in this venue. All prices include vat at the current rate. Allergen information is available upon request.

WHY NOT GO ALL OUT AND...



ENTER THE EXTRA

FOR £60

INCLUDES:

AN ARRIVAL COCKTAIL

FROM OUR FESTIVE SELECTION

NIBBLES

NOCELLARA OLIVES 
AND APPLEWOOD CHEESE CRISPS 

ALL 3 COURSES

START
MAIN
FINISH

AND A DIGESTIF SHOT TO END THE NIGHT*



KEY -

 Plant Based

V - Vegetarian

*Festive cocktail and shot included; choice of which available from September. A discretionary service charge of 12.5% will be added to your final bill. 100% of service charge and gratuities go to the team in this venue. All prices include vat at the current rate. Allergen information is available upon request.



ENTER THE EXTRA

WINE GUIDE

To get the party in full swing, we suggest you order some bottles for the table. Below is a quick guide for you to understand the price per guest. We've calculated this on half a bottle of wine each, but you can pre-order as much as you like!

WINE FOR ALL

£14.25
PER GUEST*

WINE FOR THE TABLE

CHOOSE FROM

WHITE

CHARDONNAY

Berton, Australia | Melon, zesty - unoaked chardy.

**SAUVIGNON BLANC X
VIOGNER X OBEIDY**

Chateau Oumsiyat, Lebanon | Honey, lemon & citrus.

RED

GARNACHA

Mesta, Spain | Vibrant red berries & violet.

PINOT NOIR

Little Eden, Australia | Strawberries & plums, silky seduction.

CROWD PLEASER

£27
PER GUEST*

GLASS OF PROSECCO EACH &
WINE FOR THE TABLE

PROSECCO

**THE ALCHEMIST CRAFT
VINTAGE PROSECCO**

Veneto, Italy | Citrus, elegant - commissioned.

CHOOSE FROM

WHITE

PICPOUL DE PINET

Les Ronces, France | Lip smacking citrus & blossom.

SAUVIGNON BLANC

Tuatara, New Zealand | Gooseberries, grassy & green.

RED

CABERNET SAUVIGNON

No Es Pituko, Chile | Funky blackcurrant, natural wine. (our new favourite).

RIOJA

Vivanco, Spain | Red fruit, liquorice & spice.

ENTER THE EXTRA

£37
PER GUEST*

GLASS OF CHAMPAGNE EACH &
WINE FOR THE TABLE

CHAMPAGNE

MOET & CHANDON BRUT

Champagne, France | The worlds favourite Champagne.

CHOOSE FROM

WHITE

SANCERRE

Domaine Fouassier, France | Apples, zesty - cougar juice.

RED

**CABERNET SAUV X MALBEC
X MERLOT**

Mulderbosche, South Africa | Cassis, dried fruits & forest floor.



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