



Group Set Menu - £65/head

Starters for the table to share

Fried aubergines with spiced labneh, chilli and mint, Ortiz anchovies and crispbread

Cornish octopus salad with new potatoes, crispy capers, paprika and dill

Pan fried pigeon breast with caramelised figs, cinnamon and crispy chickpeas

Pan lamb's kidneys with chanterelle mushrooms, jamon, toast and oloroso sherry

Courgette ceviche with Manchego, lemon dressing, mint and toasted almonds



Main Course – each guest to choose one

Wood roasted chicken with tabbouleh, grapes, mint, pomegranate and pistachio sauce

Charcoal grilled seabass with grilled courgette, pine nut and raisin salad,
crushed potatoes and marjoram salmorejo

Charcoal grilled lamb with lentils, caramelised marrow, season yoghurt, mint and chilli butter

Wood roasted pork belly with smoked aubergine puree and sundried pepper salsa

Cornish bluefin tuna a la plancha with olive, tomato and coriander salsa and chickpea purée

Mixed vegetable mezze: baba ghanoush, spiced labneh, Syrian lentils, tabbouleh, pistachio sauce, olive and tomato salsa, caramelised marrow, chickpea puree, beetroot borani, crudites and flatbread



Desserts – each guest to choose one

Yoghurt cake with pistachios and pomegranate

Chocolate and apricot tart

Malaga raisin ice cream with Pedro Ximenez sherry

Rosewater and cardamom ice cream

No pre-order is required, all guests will order their main course and dessert on the day. Please let us know of any allergies and dietary requirements when enquiring, full booking T&Cs are on the following page.

A discretionary 12.5% service charge will be added to your final bill

A £2 cover charge will be added per guest and is inclusive of unlimited bread and still/sparkling water

Whilst we are happy to point out dishes that are known to contain allergens, we cannot guarantee the absence of their traces