





## SEMI-PRIVATE HIRE PACKAGE (The conservatory)


Perfect for intimate gatherings  
& celebrations or team day out

**For groups 18+ guests**


**From £25 per person + venue hire**

 Available Wednesday to Sunday  
(limited availability on weekends)

 Exclusive use of the conservatory area

 Flexible duration for the event\*\*\*

 Customisation on menu\*\*

 Choice of seated meal or buffet-style

T&Cs apply. Package price includes service charge and VAT.

\*Venue hire varies throughout the season.

Off-peak(Sep-Mar):£100/ph and Peak(Apr-Aug): £150/ph

\*\*Customisation is available on a selection of dishes but offering will be based on our regular food menu.

For more information, please speak to the team.







## FULL VENUE HIRE PACKAGE

Perfect for weddings, baby shower, birthdays or corporate parties


**For groups 20+guests  
from £65 per person**

Only available outside operating hours

 Access to the whole restaurant including the bar and outdoor area for 3 hours\*

 Dedicated team for the event

 Bespoke seasonal event menu

 Choice of seated meal (up to 45 guests) or buffet-style (up to 65 guests)

### Add-ons

Welcome drink on arrival +£5 per person

Canapes reception +£5 per person

Bespoke celebratory cake from £60

T&Cs apply. Package price includes service charge and VAT.

Kids package available at £20pp (there's no charge for kids under 3 years old)

\*Event duration can be extended for an additional cost: Off-peak(Sep-Mar):£150/ph and Peak(Apr-Aug): £200/ph

For more information, please speak to the team.





## EVENT MENUS

All events menus are bespoke.

Shuli will design a menu just for you and your party!

Similar to our normal offering, the menu will change as the season goes, featuring the best nature has to offer.

The menu price is per person and will vary depending on number of dishes.

### Menu style

#### Nibbles

3-4 dishes

#### Mains

5-6 dishes

#### Sides

3-4 dishes

#### Desserts

2-3 dishes

### Sample menu £65ph

#### Buffet-style

Moroccan olives  
Toasted spiced nuts  
Za'atar grissini  
Crunchy veg  
Padron peppers

Greens & herbs focaccia  
Masabacha (Smashed chickpeas & tahini)  
Green & parmesan salad

H'raime (North African fish stew)

Festive freekeh  
Roasted sweet potato

Apple & Baharat crumble with cream  
Date Ma'amul

### Sample menu £85ph

#### Sharing style (seated)

Moroccan olives  
Toasted spiced nuts  
Za'atar grissini  
Crunchy veg  
Padron peppers

Sylva's bread  
Roasted aubergine & tahini  
Burrata with Isle of Wight tomatoes  
Chickpeas & artichokes

Sharing steak  
Whole roasted chicken

Sweet potatoes  
Braised mixed greens  
Green parmesan salad  
Salsa verde

Seasonal fruit Eton mess  
Chocolate Nemesis cake