



GROUP MENU A

£42 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

devilled whitebait, miso mayo
or
wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds v/gf

minute sirloin, fried St. Ewe egg, salsa verde gf (served medium)
or
grilled coconut cauliflower, red lentil dhal,
spinach, broccoli, herb pita vg

for the table:

grilled sweet potato, horseradish cream v/gf
mixed leaf salad, honey vinaigrette, parmesan gf

orange & saffron cheesecake, orange sauce v/gf
or
mango & passion fruit pavlova,
chilli, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



GROUP MENU B

£48 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

confit duck, olive relish, salsa verde gf
or
devilled whitebait, miso mayo
or
wild rice, quinoa, spinach, roast squash,
broccoli, feta, apple, pomegranate, seeds v/gf

bone-in chicken schnitzel, sauce vierge
or
Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf
or
grilled coconut cauliflower, red lentil dhal,
spinach, broccoli, herb pita vg
or
380g dry-aged New York strip gf (£12 supp. per guest)

for the table:

mixed leaf salad, honey vinaigrette, parmesan gf
grilled sweet potato, horseradish cream v/gf
creamed corn v/gf

orange & saffron cheesecake, orange sauce v/gf
or
mango & passion fruit pavlova, chilli, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



HYBRID MENU

£54 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | no pre-order required

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

for the table:

confit duck, olive relish, salsa verde gf

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds vg/gf

choice of main:

bone-in chicken schnitzel, sauce vierge

or

Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf

or

grilled coconut cauliflower, red lentil dhal,
spinach, broccoli, herb pita vg

or

380g dry-aged New York strip gf (£12 supp. per guest)

for the table:

grilled sweet potato, horseradish cream v/gf

mixed leaf salad, honey vinaigrette, parmesan gf

creamed corn v/gf

for the table:

hot honeycomb brioche doughnuts v

mango & passion fruit pavlova, chilli, coconut cream vg/gf

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FEAST MENU

£58 per guest
all dishes are served to share
pre-order of chicken, lamb or steak required

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

confit duck, olive relish, salsa verde gf

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds vg/gf

flame-grilled paprika chicken gf

or

slow-roast leg of Bluefaced Leicester lamb gf (£8 supp. per guest)

or

45 day-aged native breed côte de boeuf gf (£15 supp. per guest)

whole grilled miso sea bass, pickled cucumber, nuoc cham gf

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg

braised kale, edamame, chilli, black sesame vg/gf

grilled sweet potato, horseradish cream v/gf

creamed corn v/gf

hot honeycomb brioche doughnuts v

mango & passion fruit pavlova, chilli, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM