



## GROUP MENU A

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

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beetroot-cured gravadlax, shredded sprouts,  
apple, lavosh cracker

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 cauliflower, green tahini, cassava, kale, olive verde vg/gf

for the table:

grilled sweet potato, horseradish cream v/gf

mixed leaf salad, honey vinaigrette, parmesan gf

milk chocolate cheesecake, orange cream v

or

black forest pavlova, 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

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

smoked barbary duck, pickled dates, pomegranate, balsamic gf  
or  
beetroot-cured gravadlax, shredded sprouts,  
apple, lavosh cracker, caviar  
or  
wild rice, quinoa, spinach, roast squash,  
broccoli, feta, apple, pomegranate, seeds v/gf

bone-in chicken schnitzel, sauce vierge  
or  
cod loin, parmesan cream, sun-dried tomato, spinach gf  
or  
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf  
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

milk chocolate cheesecake, orange cream v  
or  
black forest pavlova, 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

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

for the table:

smoked barbary duck, pickled dates, pomegranate, balsamic 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  
cod loin, parmesan cream, sun-dried tomato, spinach gf  
or  
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf  
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 sticky toffee brioche doughnuts v  
black forest pavlova, coconut cream vg/gf

**100% OF SERVICE CHARGE GOES TO THE TEAM**



## FEAST MENU

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

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

smoked barbary duck, pickled dates, pomegranate, balsamic 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 cauliflower, green tahini, cassava, kale, olive verde vg/gf

braised kale, edamame, chilli, black sesame vg/gf  
grilled sweet potato, horseradish cream v/gf  
creamed corn v/gf

hot sticky toffee brioche doughnuts v  
black forest pavlova, coconut cream vg/gf

**100% OF SERVICE CHARGE GOES TO THE TEAM**