



EVENTS – GROUP DINING MENUS - £55 & £75

CLASSIC MENU £55

STARTERS

Korean fried chicken

Pickled cucumber & beans sprouts, chilli, toasted sesame, lime

Creamy Burrata 125g

Roast pepper, datterino tomato, sourdough croutons, olive oil, balsamic reduction (v)

Baba ghanoush

Aleppo chilli & sesame oil, fresh herbs, garlic flatbread (v/vg on request)

MAINS

All mains are served with sides, which includes 1 portion of truffle chips and 1 portion of tender stem broccoli, to be shared between 2 people (v/vg on request).

30 days aged Flat Iron 225g

Peppercorn sauce, cress salad

Pan fried Sea Bass

Orzo, pea, asparagus, tarragon, lemon vinaigrette

Vegetable Masala Curry

Pumkin, spinach, chickpea, fragrant pilau rice, cucumber & mint yoghurt, grilled flatbread (v/vg on request)

DESSERT

Vanilla Panna cotta

Mixed berry compote, almond crumb (v)

Bramley apple & blackberry crumble

Vanilla ice cream (v/vg on request)

Ice cream & sorbet selection

(v/vg on request)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary service charge will be applied to your final bill. We are a cashless venue.



SIGNATURE MENU £75

STARTERS

Argentine prawns

Chilli & garlic butter, pickled mouli, lemon aioli

Aged beef tartare

Watercress, thyme & sea salt crostini.

Baba ghanoush

Aleppo chilli & sesame oil, fresh herbs, garlic flatbread (v/vg on request)

MAINS

All mains are served with sides, which includes 1 portion of truffle chips and 1 portion of tender stem broccoli, to be shared between 2 people (v/vg on request).

30 days aged Sirloin 300g

Peppercorn sauce, watercress (h)

Pan fried Cod

Crushed new potatoes with parsley, lemon & spring onion, caper beurre blanc

Risotto

Asparagus, morels (v/vg)

DESSERT

Vanilla Panna cotta

Mixed berry compote, almond crumb (v)

Bramley apple & blackberry crumble

Vanilla ice cream (v/vg on request)

Ice cream & sorbet selection

(v/vg on request)

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EVENTS – CANAPE & BOWL FOOD MENUS

CANAPES

MEAT

- Teriyaki pork skewer, sesame, spring onion - £5
- Butter milk fried chicken, smokey BBQ sauce - £5
- Honey glazed Chorizo picante - £5
- Korean chicken bits, sesame, chilli, coriander - £5
- Beef tartare crostini - £7
- Hoisin duck bao, carrot, spring onion, coriander - £7
- Cheeseburger slider, cheddar, gherkin, sriracha mayo - £7
- Lamb kofta, mint & lime yoghurt - £7

FISH

- Seabass ceviche, blue tortilla, mango, chilli, lime - £5
- King prawn, Pil pil oil, saffron aioli - £5
- Salmon tartare, avocado crema, toasted sesame - £5
- Prawn cocktail, avocado, chive - £5
- Crab, lime & chilli toast - £7
- Wasabi Prawn cocktail, avocado & lime - £7
- Smoked salmon crostini, crème fraiche, caviar, chive - £7
- Spicy shrimp slider, lime & coriander mayo - £7

VEGETARIAN & VEGAN

- Nduja arancini, truffle mayo, parmesan (v/vg on request) - £5
- Chickpea Falafel, harissa mayo (vg) - £5
- Pardon pepper, chilli & Espelette (vg) - £5
- Tomato & olive crostini, red pesto, balsamic reduction (vg) - £5
- Crispy camembert, spicy cranberry jam (v) - £7
- Truffle, wild mushroom, parmesan toast (v/vg on request) - £7
- Smoked almond & sesame tofu bao, soy-honey glaze (vg) - £7
- Spicy black bean, sweet potato, avocado taco (vg) - £7

DESSERT

- Lemon tart (v) £5
- Honey madeleine (v) - £5
- Raspberry macaroon (v) - £5
- Chocolate opera (v) - £5
- Mini ice cream cone (v/vg on request)- £5
- Chocolate brownie (vg) - £5



BOWL FOOD

£10 each

BBQ pulled pork mac n cheese
Rare rose harissa sirloin, potato bravas, aioli
Chilli beef fries, cheese sauce, chive
Butter chicken curry, toasted cashew, aromatic rice
Classic salad Nicoise
Seafood Paella, mussels, squid, prawn, Pil pil oil
Salmon Poke bowl, avocado, ginger, sesame
Crispy squid, sriracha & lime mayo coriander
Delica squash risotto, crispy kale, parmesan (v/vg on request)
Artichoke & truffle macaroni, parmesan crumb (v/vg on request)
Chickpea, squash, coconut curry, aromatic rice (vg)
Tofu Poke bowl, avocado, ginger, sesame (vg)

Portion Recommendations

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canape menu, we recommend ordering 8-10 per person.

If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 30 per item.

Please ask our events team for details.