



## 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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