

Group A'la Carte Menu

3-courses | £85 per person



Add a selection of Snacks for the table for an extra £14.50 per person

BACON WRAPPED DATES 
linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS  
black truffle mayo

**NOCELLARA DEL BELICE
& KALAMATA OLIVES**  

choose one from each section

starter

CAESAR SALAD

little gem lettuce, Parmesan, Aleppo, sourdough croutons

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

main

RIGATONI ARRABBIATA

Datterini tomatoes, smoked chipotle, Parmesan, basil

ROASTED SRIRACHA COD

masala sauce, puffed rice & yoghurt

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

*SIRLOIN AU POIVRE

350g native breed, 28 day dry aged

*48 hours notice, £30 supplement per person

dessert

CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

SELECTION OF SEASONAL SORBET

CHOCOLATE CAKE



dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs
supplement +£5

sides

supplement

TENDERSTEM BROCCOLI   9
chermoula, toasted pumpkin seeds

**TRUFFLE &
PARMESAN FRIES**   11

GREEK SALAD   8
tomatoes, cucumber, red onion,
aged feta, olives, oregano, olive oil

Executive Chef Jonathon Bowers

 Gluten free  Vegetarian  Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
A discretionary 15% service charge will be added to the bill.