

# 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** (GF) (V)  
linguiça, Manchego, mustard

**CHEESY POLENTA CROQUETAS** (GF) (V)  
black truffle mayo

**NOCELLARA DEL BELICE  
& KALAMATA OLIVES** (V) (GF)

## starter

**CAESAR SALAD** (V)  
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

**ROASTED PUMPKIN PACCHERI**  
smoked ricotta, sage butter

**ROASTED FILLET OF SEA BREAM**  
lovage garlic butter, pickled shallots

**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*

## sides

*supplement*

**TENDERSTEM BROCCOLI** (GF) (V) 9  
chermoula, toasted pumpkin seeds

**GREEN SALAD** (V) 8  
house dressing

**TRUFFLE &  
PARMESAN FRIES** (GF) (V) 11

## dessert

**CHOCOLATE MOUSSE** (V)  
lime caramel, chocolate ice cream

**STICKY TOFFEE WAFFLE** (V)  
butterscotch caramel sauce, clotted cream

**SELECTION OF SEASONAL SORBET** (V)

**CHOCOLATE CAKE** (V)  
dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs  
*supplement +£5*

Executive Chef Jonathon Bowers

(GF) Gluten free (V) Vegetarian (V) 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.