

GROUP A'LA CARTE MENU

3-courses £85



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

BACON WRAPPED DATES (G) (V)
linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS (G) (V)
black truffle mayo

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

STARTER

CAESAR SALAD (V)
romaine lettuce, Parmesan, Aleppo, brioche croutons

LOBSTER ROLL
spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO
truffle emulsion, shallots, capers, pickled shimeji mushrooms

MAIN

TRUFFLE & BURRATA RAVIOLI (V)
Parmesan

SEA BREAM FILLET
clams, jalapeño & preserved lemon gremolata, red sorrel

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

***SIRLOIN AU POIVRE** (G)
350g native breed, 28 day dry aged
**48 hours notice, £30 supplement per person*

SIDES

Supplement

TENDERSTEM BROCCOLI (G) (V) 9
hummus, chilli crunch

GREEN SALAD (V) 8
house dressing

TRUFFLE & PARMESAN FRIES (G) (V) 10

DESSERT

CHOCOLATE MOUSSE (V)
lime caramel, chocolate ice cream

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

SELECTION OF SEASONAL SORBET (V)

Executive Chef Jonathon Bowers

(G) 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.