



MONTHLY SET MENU

PRE- OR POST-SHOW

three courses for £28 per guest
for groups of up to 8 guests
served at Monday-Friday lunch and Monday-Saturday dinner

maeuntang; Korean fish stew,
daikon, fermented chilli, charred lime gf (£6.5 individually)

11oz. Orchard Farm pork chop,
balsamic maple glaze,
crushed herb new potatoes, peas,
wild garlic emulsion gf (£19.5 individually)

smoked banana split,
vanilla & dulce de leche ice creams v/gf (£6.8 individually)

add a side for £4.5:

chips, sesame salt vg
grilled sweet potato, horseradish cream v/gf
mixed leaves, honey vinaigrette, parmesan gf

100% OF SERVICE CHARGE GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.