



FEAST MENU

£58 per guest

all dishes are served to share

choice of chicken, lamb or steak for the table required in advance

snack (add for the table to share):

hot artichoke & parmesan dip, flame-grilled sourdough v (+£4 per guest)

starters (all served for the table to share):

confit pork belly, cumin salt, xo sauce gf

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

sticky ginger aubergine, coconut miso vg/gf

main event (select one for the table to share):

flame-grilled paprika chicken gf

or

slow-roast leg of Bluefaced Leicester lamb gf (+£8 per guest)

or

45 day-aged New York strip gf (+£15 per guest)

further main dishes & sides (all served for the table to share):

miso cod loin, smoked celeriac, pickled girolles, sake-braised leeks gf

lentil & cauliflower haleem, coconut, ginger, cardamom & chilli oil vg

braised kale, edamame, chilli, black sesame vg/gf

grilled sweet potato, horseradish cream v/gf

desserts (all served for the table to share):

hot sticky toffee doughnuts v

chilled coconut & saffron rice pudding, mango, berries vg/gf

hot drinks (add for the table to share):

Canton English Breakfast tea | Jam Pot filter coffee (+£4 per guest)

100% OF SERVICE CHARGE GOES TO THE TEAM



GROUP MENU A

£42 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

starters (individual choice):

lemon pepper chicken thigh, avocado salsa gf
or
sticky ginger aubergine, coconut miso vg/gf

mains (individual choice):

dry-aged minute sirloin, fried St. Ewe egg,
XO butter gf (served medium)
or
lentil & cauliflower haleem, coconut,
ginger, cardamom & chilli oil vg

sides (all served for the table to share):

grilled sweet potato, horseradish cream v/gf
mixed leaf salad, honey vinaigrette, parmesan gf

desserts (individual choice):

hot sticky toffee doughnuts v
or
chilled coconut & saffron rice pudding,
mango, berries vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



GROUP MENU B

£48 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

snack (add for the table to share):

artichoke & parmesan dip, flame-grilled sourdough v (+£4 per guest)

starters (individual choice):

confit pork belly, cumin salt, xo sauce gf
or
seared tuna loin, parsley crumb, aubergine caponata
or
sticky ginger aubergine, coconut miso vg/gf

mains (individual choice):

Dingley Dell pork chop, crispy plantain, suya butter, roast garlic miso gf
or
flame-grilled chicken, sticky jerk, bone jus, charred lime gf
or
miso cod loin, smoked celeriac, pickled girolles, sake-braised leeks gf
or
lentil & cauliflower haleem, coconut, ginger, cardamom & chilli oil vg
or
380g dry-aged New York strip gf (+£12 per guest)

sides (all served for the table to share):

mixed leaf salad, honey vinaigrette, parmesan gf
grilled sweet potato, horseradish cream v/gf
braised kale & edamame, chilli, ginger, black sesame vg/gf

desserts (individual choice):

milk chocolate fondant, crème fraîche v
or
chilled coconut & saffron rice pudding, mango, berries vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



HYBRID MENU

£54 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | no pre-order required

snack (add for the table to share):

artichoke & parmesan dip, flame-grilled sourdough v (+£4 per guest)

starters (all served for the table to share):

confit pork belly, cumin salt, xo sauce gf

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

sticky ginger aubergine, coconut miso vg/gf

mains (individual choice):

Dingley Dell pork chop, crispy plantain, suya butter, roast garlic miso gf

flame-grilled chicken, sticky jerk, bone jus, charred lime gf

miso cod loin, smoked celeriac, pickled girolles, sake-braised leeks gf

lentil & cauliflower haleem, coconut, ginger, cardamom & chilli oil vg

380g dry-aged New York strip gf (+£12 per guest)

sides (all served for the table to share):

mixed leaf salad, honey vinaigrette, parmesan gf

grilled sweet potato, horseradish cream v/gf

braised kale & edamame, chilli, ginger, black sesame vg/gf

desserts (all served for the table to share):

hot sticky toffee doughnuts v

chilled coconut & saffron rice pudding, mango, berries vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM



CANAPÉS & GRAZING

£20 per guest for light canapés - select any 3 styles

£32 per guest for more considerable grazing - select any 5 styles

£45 per guest for a more substantial standing meal - select any 8 styles

vegetarian & vegan

tempura broccoli, sesame glaze vg (3 pieces per guest)

sticky ginger aubergine, coconut miso vg/gf (2 pieces per guest)

grilled halloumi skewer, kale pesto v/gf (2 pieces per guest)

wild rice & quinoa; spinach, roast squash, broccoli, apple, seeds,
pomegranate, herb dressing v/gf (2 pieces per guest)

fish & seafood

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo (4 pieces per guest)

Aleppo pepper king prawn skewers gf (2 pieces per guest)

soft-shell crab tempura, black garlic ponzu aioli (1 piece per guest)

meat

chicken thigh skewer, lemon, chilli (1 piece per guest)

confit pork belly, cumin salt, xo sauce gf (2 pieces per guest)

cheeseburger slider, smoked cheddar, jerk quince mayo (1 piece per guest)

sweet

sticky toffee brioche doughnuts v (2 pieces per guest)

EXTRAS

nocellara olives vg/gf £5.5 chips, sesame salt vg £5.8

sourdough boule; XO butter or white miso butter v £6.8

hot artichoke & parmesan dip, grilled sourdough v £10

100% OF SERVICE CHARGE GOES TO THE TEAM