



## GROUP MENU A

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

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### starters (individual choice):

lemon pepper chicken thigh, avocado salsa gf  
or  
miso aubergine, garlic labneh, seeds vg/gf

### mains (individual choice):

dry-aged minute sirloin, fried St. Ewe egg,  
miso butter gf (served medium)  
or  
grilled cauliflower, apricot & pine nut pesto,  
crispy leaves 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  
rose & raspberry pavlova 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

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snack (add for the table to share):

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

starters (individual choice):

grilled rosemary & cumin lamb chop,  
crispy chickpeas, black garlic yoghurt gf  
or  
tempura soft shell crab, black garlic ponzu aioli  
or  
sticky ginger aubergine, coconut miso vg/gf

mains (individual choice):

Dingley Dell pork rib eye, poached St. Ewe egg, watercress gf  
or  
flame-grilled chicken, sticky jerk, charred lime gf  
or  
miso cod loin, smoked celeriac, pickled girolles, sake-braised leeks gf  
or  
grilled cauliflower, apricot & pine nut pesto, crispy leaves vg  
or  
40 day-aged 250g rib eye gf (+£8 per guest)

sides (all served for the table to share):

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

desserts (individual choice):

milk chocolate fondant, crème fraîche v  
or  
rose & raspberry pavlova 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

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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):

grilled rosemary lamb chops, crispy chickpeas, black garlic yoghurt gf

tempura soft shell crab, black garlic ponzu aioli

miso aubergine, garlic labneh, seeds vg/gf

mains (individual choice):

Dingley Dell pork rib eye, poached St. Ewe egg, watercress gf

flame-grilled chicken, sticky <sup>or</sup> jerk, bone jus, charred lime gf

whole grilled sea bass, pickled <sup>or</sup> cucumber, chilli, lime gf

grilled cauliflower, apricot & pine nut pesto, crispy leaves <sup>or</sup> vg

40-day 250g aged rib eye <sup>or</sup> gf (+£8 per guest)

sides (all served for the table to share):

mixed leaf salad, honey vinaigrette, parmesan gf

grilled sweet potato, horseradish cream v/gf

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

desserts (all served for the table to share):

hot sticky toffee doughnuts v

rose & raspberry pavlova vg/gf

**100% OF SERVICE CHARGE GOES TO THE TEAM**



## FEAST MENU

£58 per guest

all dishes are served to share

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

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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):

grilled rosemary lamb chops, crispy chickpeas, black garlic yoghurt gf

tempura soft shell crab, black garlic ponzu aioli

miso aubergine, garlic labneh, seeds 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

40-day aged rib eye gf (+£12 per guest)

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

grilled sea bass, pickled cucumber, chilli, lime gf

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg

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

rose & raspberry pavlova 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