



## FEAST MENU

£46 per guest  
all dishes are served to share

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grilled flatbread, cassava hummus, rose harissa **vg**  
tempura courgette skewers, sage & sesame glaze **vg**  
yellowfin tuna tartare, avocado, tapioca crisps,  
pickled cherry peppers, soy mustard dressing **gf**  
smoked barbary duck, pickled dates, rocket,  
pomegranate, anise, balsamic **gf**

braised lentils, carrot mochi, roast carrots, carrot skin crisps **vg/gf**  
Atlantic bream, curried jerusalem artichoke cream & crisps, herb oil **gf**  
roast guinea fowl, parsnip purée, wild mushrooms, marsala sauce **gf**  
beef Wellington, porcini cream **(£12 supp. per guest)**  
or

mash, potato skin crisps, crispy shallots, port gravy  
crispy okra, yuzu ponzu dip **v**  
kale, chilli garlic **vg/gf**

hot brioche doughnuts, milk jam **v**  
pavlova, coconut cream, cranberry compote **vg/gf**  
sticky toffee & brandy pudding **v**

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