

Group Menu

£45pp

£65pp with wine pairing

For the Table

Bread & Miso Seaweed Brown Butter*
Marinated Olives*

Choose One

Roasted Padron Peppers, Pickled Pepper, Oregano, Garlic, Chilli*
Cured Meats, Pickles, Crisp Bread

Llopart Brut Reserva Cava, Catalunya, Spain

Choose One

Sweetcorn Fritters, Jalapeño Mayo*
Ham and Gruyere Croquettes, Black Pepper Mayo
Tempura Shiitake Pickled Mushrooms, Kewpie Mayo*

Xanadu Exmoor Chardonnay, Margaret River, Australia

Choose One

Grilled Chicken Leg, Baby Gem, Caesar Salad
Roast Skate Wing, Smoked Tomato Butter, Pickled Lemon, Basil
Lincolnshire Poacher Agnolotti, Leeks, Pickled Shallot, Crispy Onion
Roasted Hispi Cabbage, Pickled Walnut Dressing, Crispy Shallot*

Tuffolo Gavi di Gavi, Piedmont, Italy

or

Brouilly Baron de la Vauxonne, Beaujolais, France

All served with

Buttered Cavolo Nero, Flat Cap Mushrooms, Pecorino* // Confit Potato, Black Pepper Aioli* //
Cauliflower Salad, Capers, Raisins, Hazelnuts*

Choose One

Dark Chocolate Parfait, Sour Cherry, Almond
British Isles Cheese Selection

Lafage Muscat de Rivesaltes, Rivesaltes, France

Chocolate Truffle, Salt Caramel, Hazelnut

* Denotes Vegan Options Available

Please note – wines are served in 100ml measures