

**Group Menu**

£45pp

£65pp with wine pairing

**For the Table**

Bread & Miso Seaweed Brown Butter\*  
Marinated Olives\*

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**Choose One**

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

*Llopart Brut Reserva Cava, Catalunya, Spain*

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**Choose One**

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

*Reign of Terroir Chenin Blanc, Swartland, South Africa*

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**Choose One**

Za'atar Spiced Chicken Leg, Fennel, Olive, Pomegranate  
Roasted Skate, Smoked Tomato Butter, Pickled Lemon, Basil  
Pea & Ricotta Agnolotti, Courgette, Pickled Chilli, Pine Nut  
Roasted Hispi Cabbage, Pickled Walnut Dressing, Crispy Shallot\*

*Conde Villar Vinho Verde, Minho, Portugal*

or

*Gran Ducay Gran Reserva Tempranillo, Cariñena, Spain*

All served with

Dressed Green Beans, Garlic Cream, Anchovy, Horseradish\* // Confit Potato, Black Pepper Aioli\* //  
Fennel Salad, Freekeh, Green Chilli Vinaigrette, Feta, Mint\*

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**Choose One**

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

*Lafage Muscat de Rivesaltes, Rivesaltes, France*

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White Chocolate Fudge, Sea Salt, Hazelnut

\* Denotes Vegan Options Available

Please note – wines are served in 100ml measures