

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*

Reign of Terroir Chenin Blanc, Swartland, South Africa

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

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