



Group Set Menu

Two Course Menu £25 • Three Course Menu £28

CRISPY SQUID & CHILLI

CHARRED SEASONAL VEGETABLES red pepper & chilli hummus, hazelnut dressing *pb*

BEEF CARPACCIO wild rocket, shaved parmesan and mustard dressing

BURRATINA datterini tomatoes, pine nuts and basil creme fraiche *v*

TWICE BAKED SMOKED HADDOCK SOUFFLE chive veloute



AUTUMN TRUFFLE LINGUINE *v* (£2 supplement)

ROAST SALMON heritage beetroots and buttered kale

GNOCCHI asparagus, wild mushrooms, butternut squash and truffle *pb*

ROAST CHICKEN BREAST chicken & leek pie and chantenay carrots

10oz RIB-EYE STEAK (28 day dry aged) served with chips and peppercorn or bearnaise sauce (£5 supplement)

STEAK TARTARE traditional garnishes and french fries



CARAMEL CREME BRULEE

RUM BABA strawberries and chantilly cream

BLACK FOREST GATEAUX cherry ripple ice cream

CHOCOLATE COCONUT CAKE *pb*

(v) Indicates vegetarian options *(pb)* Indicates plant-based (vegan) options

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters.

Please notify a member of staff if you have an allergy or ask for further allergen information.