



## Group Set Menu

Two Course Menu £25 • Three Course Menu £28

### CRISPY SQUID & CHILLI

BURRATINA romesco sauce and heritage tomatoes *v*

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

BEEF CARPACCIO wild rocket, shaved parmesan and mustard dressing

TWICE BAKED SMOKED HADDOCK SOUFFLE chive veloute



CHICKEN KIEV with mashed potatoes

WINTER TRUFFLE LINGUINE *v* (£2 supplement)

PAN FRIED SEABASS FILLET crushed new potatoes and warm tartare sauce

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

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

STEAK TARTARE traditional garnishes and french fries



CARAMEL CREME BRULEE

RUM BABA strawberries and chantilly cream

CHOCOLATE COCONUT CAKE *pb*

MANGO RICE PUDDING *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.