



GROUP MENUS  
AUGUST 2019

Whether you're celebrating, entertaining clients or just out with friends, we're here to help. We can seat up to 12 guests on one table for brunch or dinner and at non peak times we can accommodate up to 20 guests, across two tables.

GROUP MENUS  
AUGUST 2019



GROUP MENU  
£35 per person

Mon–Sun  
Up to 12 guests on one table

STARTERS

Leeks vinaigrette,  
toasted hazelnuts

Smoked chicken terrine,  
radish, tarragon

Fried goats cheese,  
oregano honey, broad beans

MAINS

Cod, chilli, garlic, sage

Roast cauliflower, salsa verde  
garlic, hazelnuts

Chicken, confit garlic, rocket

PUDDINGS

Crème brûlée

Summer berry pudding,  
clotted cream

Cherry sorbet & chocolate  
sorbet coupe

ADD ONS — Available to add to all group menus

CHAMPAGNE ARRIVAL  
£15 per person

OYSTERS  
£6 per person

LUXE MENU  
£42 per person

Mon–Sun  
Up to 12 guests on one table

STARTERS

Cured trout, pickled peas,  
dill, Jersey Royal crisps

Steak tartare

Tomato, sesame, shiso

MAINS

Salmon, miso broth,  
sea vegetables

Pork chop, peas, mint, prosciutto

Potato & Comte pie, green  
mustard sauce

PUDDINGS

Frangipane tart, apricot,  
crème fraîche

Chocolate semifreddo,  
raspberries, black sesame

Strawberries, brik pastry, lemon  
verbena

COFFEE & TEA  
£2 per person

ESPRESSO MARTINIS  
£9.50 per person

GROUP BRUNCH MENU  
£35 per person

Sat & Sun Brunch  
1 × Bellini or Bloody Mary per person

SAVOURY

Farinata, avocado, rocket,  
capers, crispy chickpeas, chilli

Potato & pea hash, fried egg

Bistrotheque Breakfast

Served with layered potatoes

SWEET

Pancakes, berries, clotted cream

French toast,  
marmalade, marscapone

Chocolate semifreddo,  
raspberries, black sesame

SIDES

Chips — 4.5

Gem salad,  
buttermilk dressing — 5.5

French beans, rocket pistou,  
breadcrumbs — 6

Crushed new potatoes, garlic,  
lemon, oregano — 6

Bitter leaf,  
orange, breadcrumbs — 6.5

Spinach & Comte gratin — 8