



GROUP MENUS
SEPTEMBER 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
SEPTEMBER 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

MAINS

Cod, chilli, garlic, sage

Roast cauliflower, salsa verde
garlic, hazelnuts

Chicken, confit garlic, rocket

PUDDINGS

Crème brûlée

Summer berry pudding,
clotted cream

Cherry & 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 cauliflower,
dill mayonnaise

Steak tartare

Tomato, sesame, shiso

MAINS

Salmon, miso broth,
sea vegetables

Pressed beef à la Bourguignonne

Potato & Comte pie, green
mustard sauce

PUDDINGS

Frangipane tart, plum,
crème fraîche

Chocolate semifreddo,
raspberries, black sesame

Blackberries, pear, brik pastry,
lemon thyme

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

Rosti, charred corn, crème
fraîche, chilli, fried egg

Maple candied bacon benedict,
bacon butter hollandaise, smoked
bacon salt

Served with layered potatoes

SWEET

Pancakes, berries, clotted cream

French toast,
marmalade, marscapone

Blackberries, pear, brik pastry,
lemon thyme

SIDES

Chips — 5.5

Gem salad,
buttermilk dressing — 5.5

Hispi cabbage, butter,
parsley — 5

Crushed new potatoes, garlic,
lemon, oregano — 6

Bitter leaf,
orange, breadcrumbs — 6.5

Miso corn gratin — 9