



GROUP MENUS
APRIL 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
APRIL 2019



GROUP MENU
£35 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Leeks vinaigrette,
toasted hazelnuts

Ham hock terrine, pickle, mustard

Twice baked soufflé,
hazelnuts, watercress

MAINS

Cod, lemon, capers, breadcrumb

Roast cauliflower, romesco,
rosemary, almond

Chicken, confit garlic, rocket

PUDDINGS

Crème brûlée

Steamed orange pudding,
caramel, cream

Cherry sorbet & clotted cream
ice cream coupe

LUXE MENU
£42 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Cured trout, cucumber, dijon

Steak tartare

Asparagus, capers, sea purslane

MAINS

Salmon, miso broth,
sea vegetables

Pressed beef à la Bourguignonne

Potato & Comte pie, mustard
and parsley sauce

Swaledale fillet, horseradish
& mustard condiment
(£14 · 5 supplement)

PUDDINGS

Frangipane tart, apricot,
crème fraîche

Chocolate cake, mint chantilly

Almond milk rice pudding,
apple, almond & oat brittle

GROUP BRUNCH MENU
£35 per person

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

SAVOURY

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

Mushroom rarebit, egg yolk,
wild mushrooms, rocket

Bistrotheque Breakfast

Served with layered potatoes

SWEET

Ricotta pancakes, poached
rhubarb, white chocolate

French toast, strawberry jam,
fromage frais

Chocolate cake, mint chantilly

ADD ONS — Available to add to all group menus

CHAMPAGNE ARRIVAL
£15 per person

OYSTERS
£6 per person

COFFEE & TEA
£2 per person

ESPRESSO MARTINIS
£9.50 per person

SIDES

Chips — 4 · 5

Butter leaf, herbs,
buttermilk dressing — 6 · 5

Hispi cabbage,
butter, parsley — 6

Crispy new potatoes,
rosemary, garlic — 5 · 5

Bitter leaf,
orange, breadcrumbs — 6 · 5

Chard gratin — 8