



GROUP MENUS  
MAY 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  
MAY 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, chilli, garlic, sage

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, pickled peas,  
dill, Jersey Royal crisps

Steak tartare

Asparagus, capers, sea purslane

MAINS

Salmon, miso broth,  
sea vegetables

Pressed beef à la Bourguignonne

Potato & Comte pie, green  
mustard sauce

Swaledale sirloin,  
horseradish cream  
(£7 supplement)

PUDDINGS

Frangipane tart, apricot,  
crème fraîche

Chocolate cake, mint chantilly

Cold soy rice pudding,  
rhubarb, pistachios

GROUP BRUNCH MENU  
£35 per person

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

SAVOURY

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

Asparagus, mornay sauce,  
potato bread, egg yolk

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