



GROUP MENUS  
NOVEMBER 2018

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  
NOVEMBER 2018



GROUP MENU  
£35 per person

Mon–Sun  
Up to 12 guests on one table

STARTERS

Cured trout, remoulade, crispy capers

Twice baked soufflé, hazelnuts, watercress

Ham hock terrine, pickle, mustard

MAINS

Roast cod, pickles & guindilla pepper emulsion

Roast cauliflower, romesco, rosemary, almond

Chicken, confit garlic, rocket

PUDDINGS

Crème brûlée

Chocolate pot, miso salted caramel

Dulce de leches, tres leches and mango sorbet coupe

LUXE MENU  
£42 per person

Mon–Sun  
Up to 12 guests on one table

STARTERS

Cows curd, confit Jerusalem artichoke

Scallops, garlic butter

Steak tartare

MAINS

Crispy salmon, chervil sauce, crème fraîche

Pressed beef, confit artichokes, pickled walnut, land cress

Camembert pie, parsley, truffle sauce

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

PUDDINGS

Dutch baby pancake, white chocolate cream, pomegranate, pistachio

Pannacotta, poached plums, walnut biscotti

Soy rice pudding, blackberries

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, white chocolate, blackberries, honeycomb

French toast, strawberry jam, fromage frais

Dulce de leche, tres leches and mango sorbet coupe

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