



GROUP MENUS
OCTOBER 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
OCTOBER 2018



GROUP MENU
£35 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Cured trout, seaweed gribiche,
pickled dulse
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

Pannacotta, poached plums,
walnut biscotti
Rice custard & blackberry tart,
blackberry granita
Dutch baby pancake, white
chocolate cream, passion fruit

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