

PRIVATE

◇ DINING MENU ◇

FOR THE TABLE

FRESHLY BAKED BREAD

Greek olive oil & balsamic vinegar

STARTERS

GREEK SALAD

gazpacho, pistachio pesto
& feta mousse

GOAT CHEESE LOLLIPOPS

lemon curd V

USDA MEATBALLS

sweet pepper sauce & parmesan

MAINS

ENGLISH HEREFORD SIRLOIN • 300g

SEA BASS FILLET

heirloom tomato salsa & green beans

VEGAN GRILLED AUBERGINE

courgette, tomato & mojo Verde VG

SIDES

FRENCH FRIES &

SEASONAL
VEGETABLES

DESSERTS

CRISPY FILO & PISTACHIO

cinnamon & vanilla ice cream

MANGO ALASKA

caramelised meringue
& blood orange sorbet

ICE CREAM & SORBETS

(V) Denotes Vegetarian | (VG) Denotes Vegan. Guests with allergies and intolerances should make a member of the team aware, before placing an order or food or beverages. Allergen information is available on request. All prices are shown in GBP

A discretionary service charge of 12.5%
will be added to your bill with 100% of
that being distributed to the team

£55PP

VEGAN OPTIONS
AVAILABLE UPON REQUEST