

THE PARTY & GROUP MENU

Evenings & Weekends: 2 courses 27.5pp | 3 courses 32.5pp
Monday – Friday Daytime: 2 courses 22.5pp | 3 courses 27.5pp

DRINKS

+ Megan's Prosecco on arrival 6.5pp
+ Champagne Perrier Jouët, Grand Brut on arrival 9pp

On Mondays bring your own wine or bubbles for £1 corkage per bottle
£16 for 1 & a half hours of bottomless Pimms & Prosecco on Saturdays & Sundays 2-4.30pm

THE ANTIPASTI PLATTER

Board of Charcuterie, Grilled Vegetables, Spicy Baked Feta w/ Honey, Hummus, Mini Mozzarella,
Olive Tapenade, Grilled Breads & Rocket

CHOOSE 2 MAIN PLATTERS FOR THE TABLE

+5pp for extra platter

Bavette Steak w/ peppercorn sauce

Cote De Boeuf (evenings only) w/ peppercorn sauce +5pp

Spicy Chicken Skewers

Grilled Tiger Prawns (evenings only) in the shell w/ garlic & parsley butter

Grilled Salmon w/ garlic & parsley butter

Grilled Halloumi Skewers w/ roasted veg (v)

Served w/ French Fries, Seasonal Vegetables & Mixed Leaf Salad

CHOOSE 1 DESSERT FOR THE TABLE

Brownie Tower w/ whipped cream & berries

Mixed Berry Pavlova w/ whipped cream & berries

Sticky Toffee Pudding Tower

THE CAKES

Layer Cake 35

Carrot, Chocolate, Red Velvet, Victoria

Loaf 24

Lemon Drizzle

If you would like to bring your own cake we charge £10 for groups of up to 10 & £20 for larger groups.

Please note a discretionary service charge of 12.5% will be added to your bill. This is distributed amongst all floor and kitchen team

Please note changes to our menu take place throughout the year according to menu enhancements and seasonality of ingredients. From time to time our prices are subject to changes. We do run a busy kitchen with lots of baking so whilst products may not contain nuts or gluten, we cannot guarantee they are 100% free. Please inform us if you have any allergies or food intolerances and we will do our best to help.