

£50 Group set menu

Starter

SMOKED SALMON

Pickled shallots, horseradish cream, dill

(Contains dairy, fish, sulphites)

MUSHROOM ARANCINI

Roquette salad, truffle mayonnaise, baby leaves

(Contains dairy, eggs, gluten)

CHICKEN TIMBALE

Wild mushrooms, toasted brioche

(Contains dairy, eggs, gluten)

Main Course

CLASSIC BEEF BOURGUIGNON

Traditional beef with pommes purée

(Contains dairy, sulphites, may contain eggs)

PAN FRIED SEABASS FILLET

Sweet potatoes purée, sautéed spinach, green salsa

(Contains dairy, fish, sulphites)

TRADITIONAL RATATOUILLE (VE, V, GF)

Dessert

LEMON, YUZU & MADAGASCAR VANILLA

Victoria sponge, mascarpone, Yuzu lemon gel, citrus streusel

(Contains dairy, eggs, nuts, gluten)

APPLE CHARLOTTE

Vanilla sponge, caramel, apple compote, Crème Saint-Honoré, vanilla syrup

(Contains dairy, eggs, nuts, gluten)

MANDARIN CHEESECAKE

Mandarin orange compote, Philadelphia cheese, vanilla cake sponge

(Contains dairy, eggs, nuts, gluten)

(VE) Vegan (V) Vegetarian (GF) Gluten free (DF) Dairy free.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

For those with special dietary requirements or allergies, please ask a member of staff or our management team