

Seated Lunch & Dinner

Served family style on sharing plates or individually plated.
For individually plated, a full pre-order is required.
Add sourdough with butter for £5pp.

All-Round Classic

3 Courses £50 per person

Starters

Grilled lettuce, plant based pesto,
shaved prosociano VG, GF, DF

Burrata, tomatoes, sourdough
crumbs, balsamic glaze D, G, SD

Shaved spring salad, candied
pecan, champagne vinaigrette
N, SD, MU

Mains

Roasted chicken supreme, charred
tender stem broccoli, potato
mousseline, chicken jus D, GF

Seared seabass, cream of spinach,
maple carrots, sage butter F, D

Chargrilled aubergine, crispy red
rice, red curry sauce, fresh herbs
VG, GF, DF

Dessert

Miso caramel apple pie,
madagascar vanilla gelato V, G, E, D,
SD, S

Chocolate truffle ganache G, E, S, D

Vegan chocolate & raspberry
ganache S

Feeling Fancy

3 Courses £60 per person

Starters

Grilled lettuce, plant based pesto,
shaved prosociano VG, GF, DF

Burrata, tomatoes, sourdough
crumbs, balsamic glaze D, G, SD

Shaved spring salad, candied
pecan, champagne vinaigrette
N, SD, MU

Mains

Dry aged sirloin, charred tender
stem broccoli, potato mousseline,
red wine jus GF, D, SD

Seared salmon, cream of spinach,
maple carrots, sage butter F, D

Truffle mushroom & leeks risotto,
fresh herbs D

Dessert

Miso caramel apple pie,
madagascar vanilla gelato V, G, E, D,
SD, S

Chocolate truffle ganache G, E, S, D

Vegan chocolate & raspberry
ganache S

