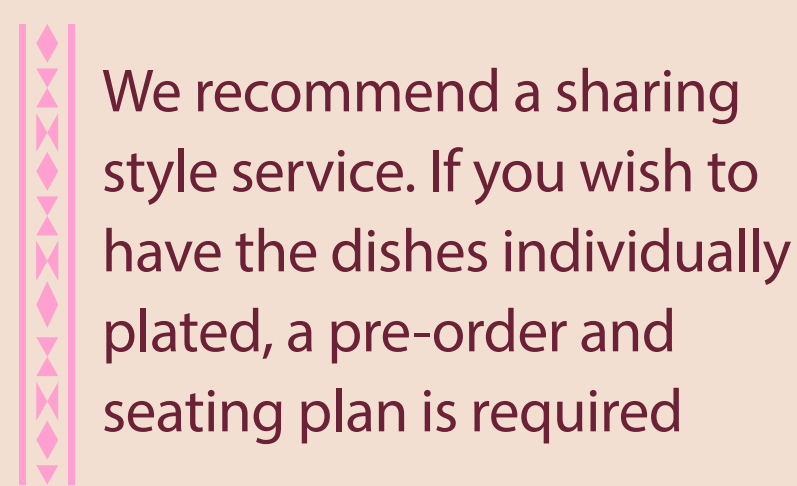
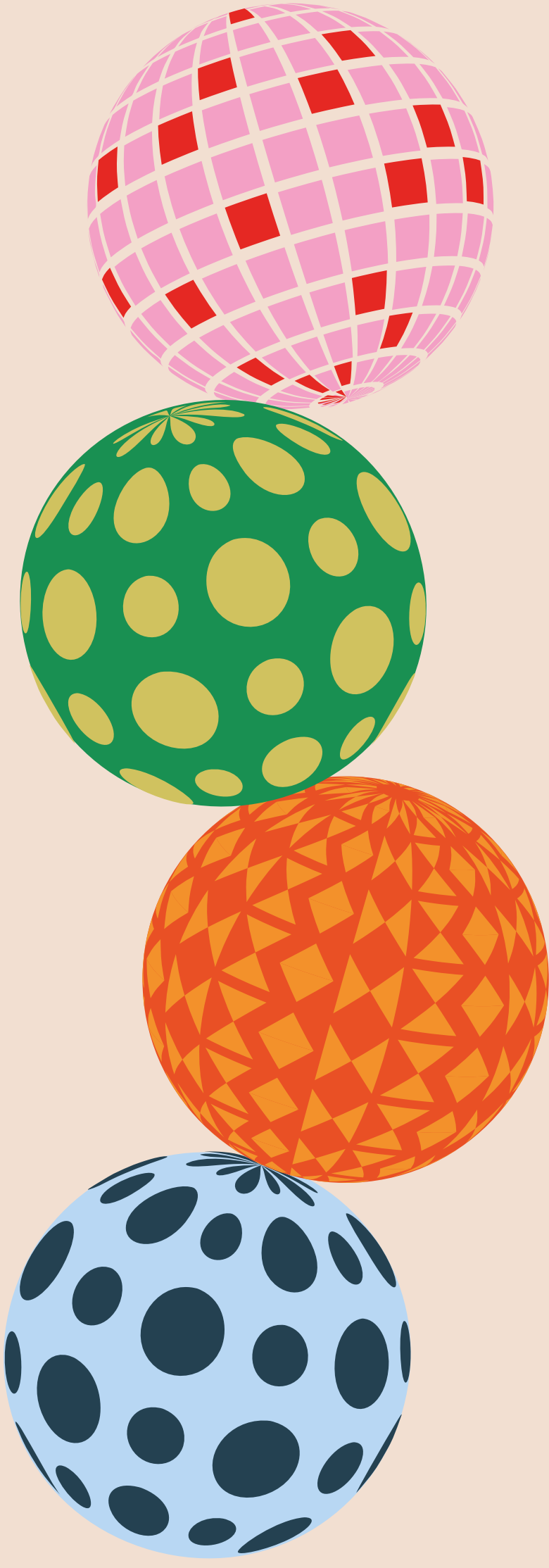




We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required

[illegible]

Baby spinach salad, red cabbage, granny smith apple, pickled red onions, crispy shallots, lemon vinaigrette ^{GF, DF}

Chicken and corn chowder, root veggies, crispy garlic and chilli oil

Grilled ribeye steak, black pepper béarnaise sauce,
tenderstem broccoli, crispy smashed potatoes ^{GF}

Cauliflower steak, green goddess sauce, spicy chimichurri, lime wedge ^{VG, GF, DF}

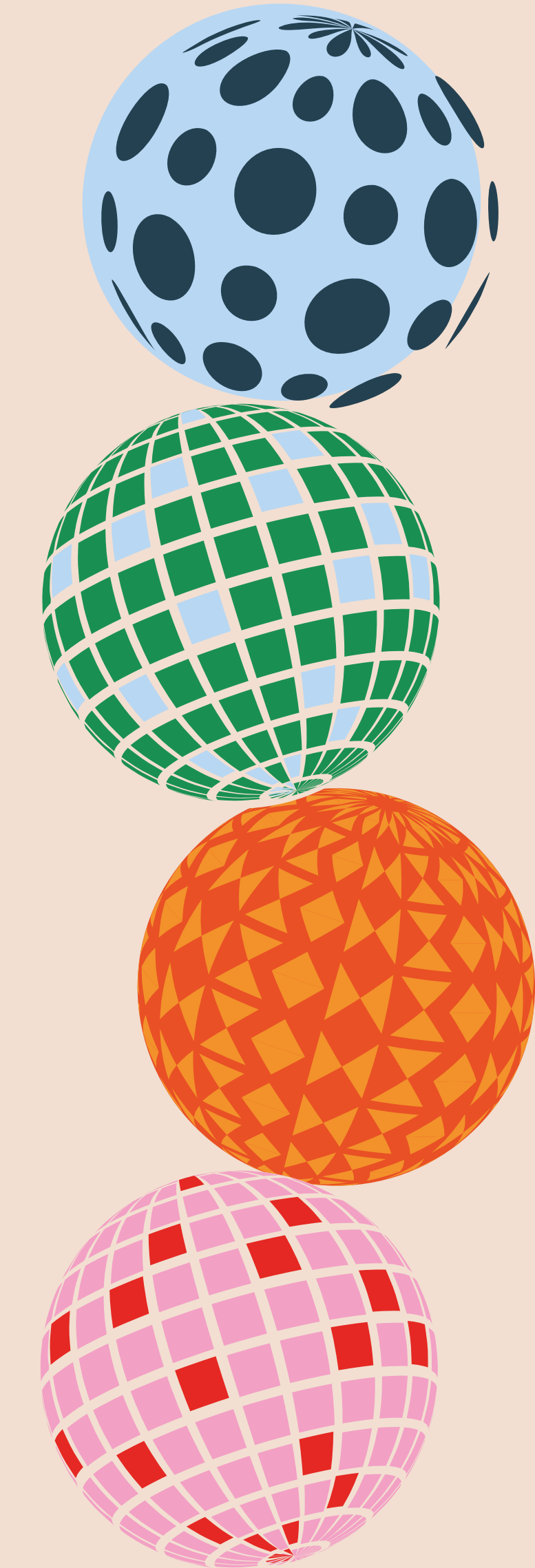
Christmas cheesecake, winter berry coulis

Miso caramel apple pie, Madagascan vanilla gelato

A discretionary 12.5% service charge will be applied to your bill.



We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.



STARTERS



Foie gras, spicy pear chutney and toasted sourdough

Grilled jumbo prawns, tajin spiced cucumber mango salsa

Sweet pea and mint ravioli, lemongrass cilantro coconut sauce ^V

MAINS



Pineapple braised beef short rib, potato mousseline and red wine jus

Seabass curry, yellow curry and jasmine rice ^{GF, DF}

Roast butternut squash, winter veggies and roasted honey garlic dressing ^{VG, GF, DF}

DESSERT



Winter tiramisu, spiced mandarin cream & candied orange

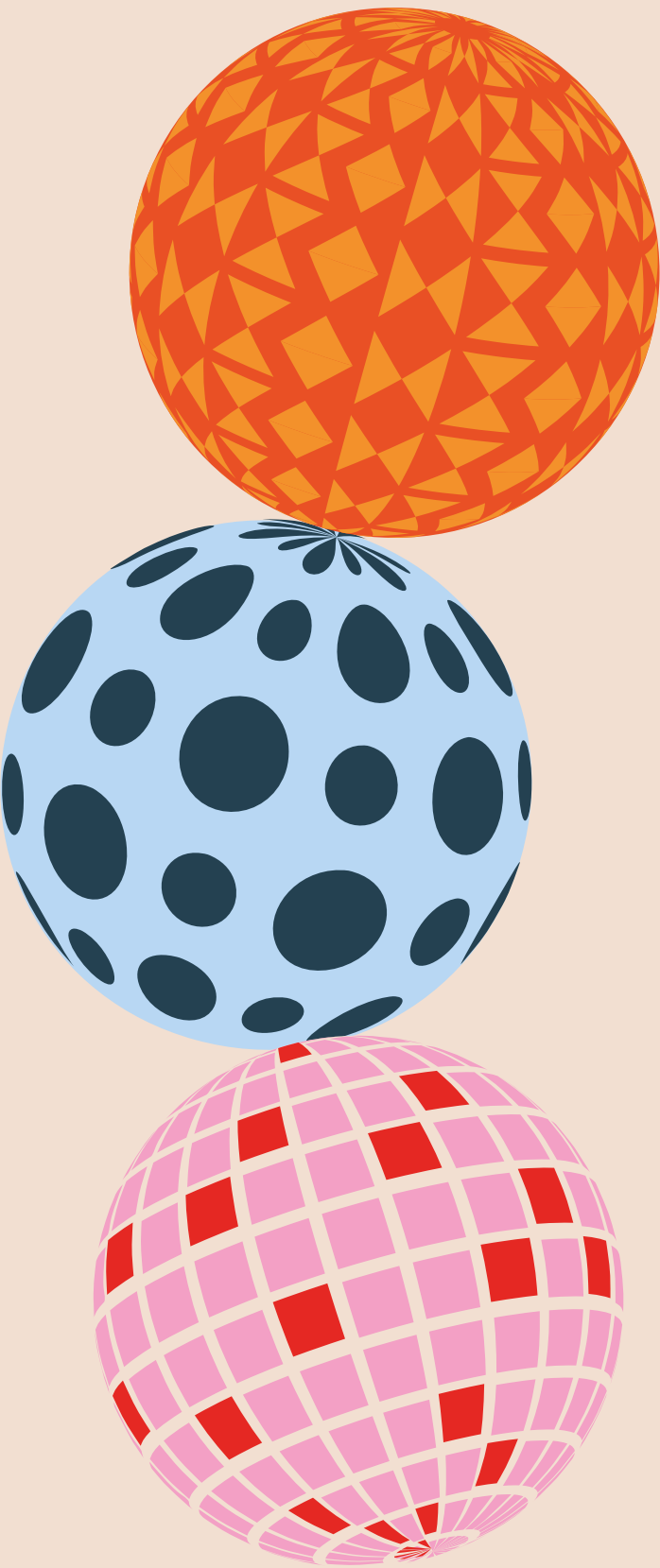
Christmas cheesecake, winter berries coulis

Miso caramel apple pie, Madagascan vanilla gelato

^V vegetarian - ^{VG} vegan - ^{GF} gluten-free - ^{DF} dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.



6 BITES

£25pp

8 BITES

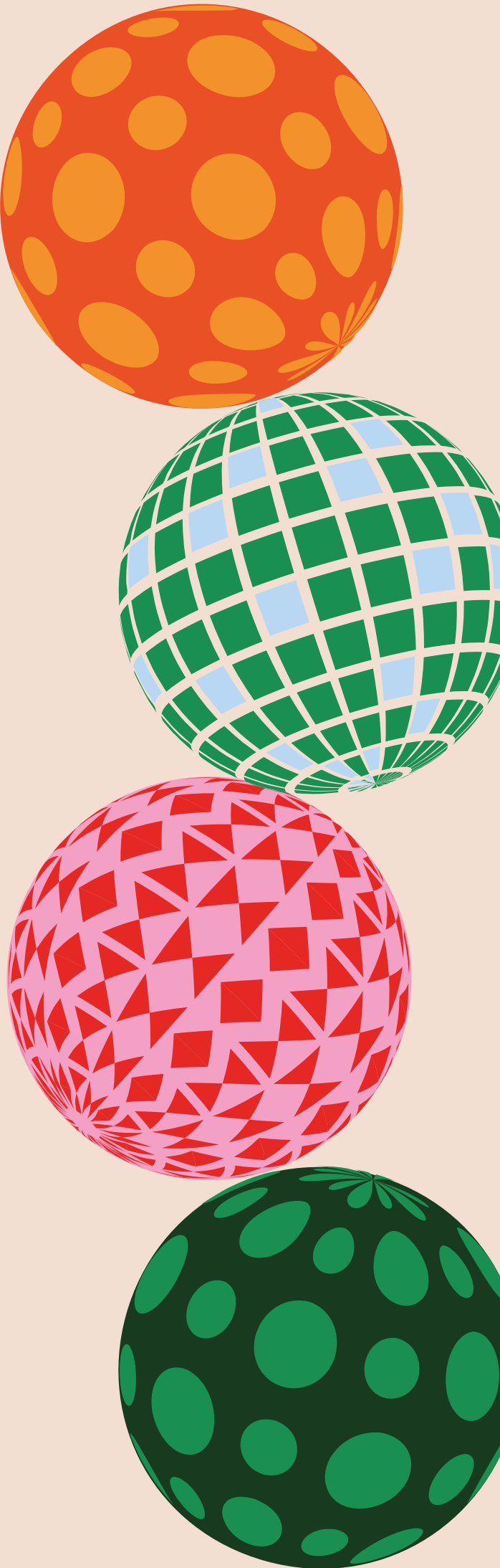
£30pp

10 BITES

£35pp

12 BITES

£40pp



BITES



- Arancini nduja, Thai basil aioli ^{VG, DF}
- Breaded brie cheese, honey chilli dip ^V
- Vegetable samosa, tomato and smoked garlic chutney ^{DF}
- Vegetable spring rolls, Thai sweet chili sauce ^{GF, DF, VG}
- Chicken nuggets, BBQ dip ^{Halal}
- Chet’s smash slider, American cheese, coriander, thousand island sauce
- Veggie slider, pickled cucumber, burger sauce ^V
- Smoked salmon tartare, granny smith apples, seafood sauce, lettuce wrap ^{GF, DF}

SWEET BITES



- Salted caramel truffles
- Macaron assortments
- Mini mince pies

BOWLS

£8 each

Minimum order of 20 per bowl required

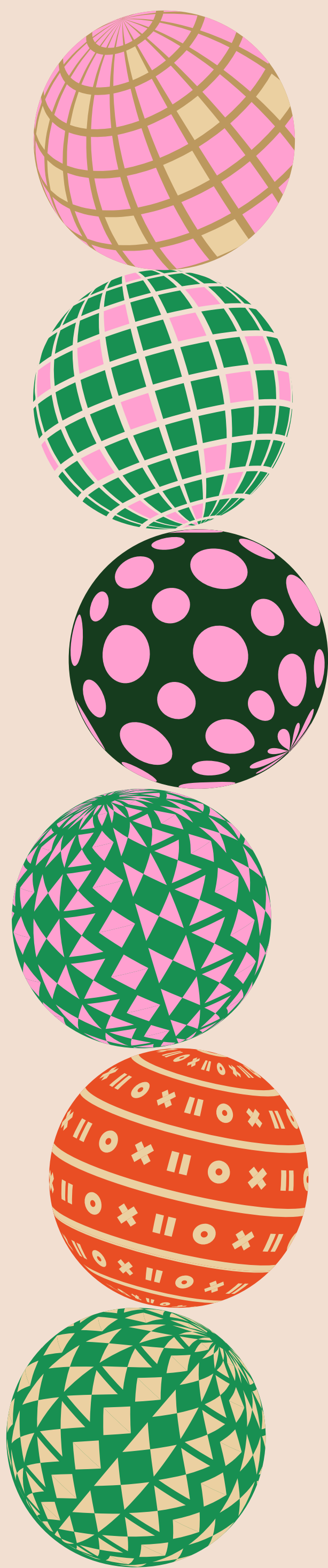


- Tempura battered prawns, sriracha aioli
- Country style pork, mash, onion gravy
- Slow-cooked pulled short ribs, broccoli, red wine jus ^{GF, DF}
- Butternut squash curry, sticky rice ^{VG, GF, DF}
- Plant based meatballs, pomodorella sauce ^{VG, GF, DF}
- Falafel & hummus ^{GF, VG}
- Katsu chicken, shaved cabbage, sesame mayo
- Mushroom bourguignon, vegetable jus ^{V, GF}

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.



SOMETHING EXTRA?



Toasted sourdough and butter ^V£5pp

Charcuterie and cheese board – choose 3 cold cuts and 3 cheeses (serves 20 people).....£159pp

GET MERRY



Pumpkin Spiced Sour£15

Woodford reserve, pumpkin spice, lemon, foaming bitters

Hot Honey Margarita£16

Olmecca altos, pink peppercorn infused hot honey, lime, pink peppercorn Salt

Gingerbread Espresso Martini£15

Reyka vodka, kahlua, cold brew espresso, gingerbread

Grasshopper.....£17

White chocolate liqueur, mint liqueur, cream, nutmeg

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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