

# STARTERS



**Seared Loch Duart salmon crudo** <sup>GF, Halal</sup>  
Cold pressed soy dressing, smoked salmon emulsion, dill oil, pickled shallots

**Wild mushroom & mascarpone tart** <sup>V, Halal</sup>  
Red onion ketchup, mushroom velouté & crisps, chives

**Slow cooked beef short ribs**  
Caramelised brioche, bone marrow jus, parsnip, watercress

# MAINS



**Confit & herb crusted cod fillet** <sup>Halal</sup>  
Champagne beurre blanc, sautéed mussels, samphire, dill

**36 day dry aged sirloin** <sup>GF</sup>  
Crispy Brussels sprouts, glazed heritage carrots, beef jus

**Roasted Delica pumpkin** <sup>VG, DF- Halal</sup>  
Harissa marinated Delica pumpkin, pepper relish, coconut & pumpkin cream, smoked almonds, pomegranate

# DESSERT



**Vanilla panna cotta** <sup>GF</sup>  
Winter berries compote, blackberry, mint

**Salted caramel & chocolate tart** <sup>Halal</sup>  
Vanilla bourbon ice cream

**Churros** <sup>VG, DF - Halal</sup>  
Warm chocolate sauce

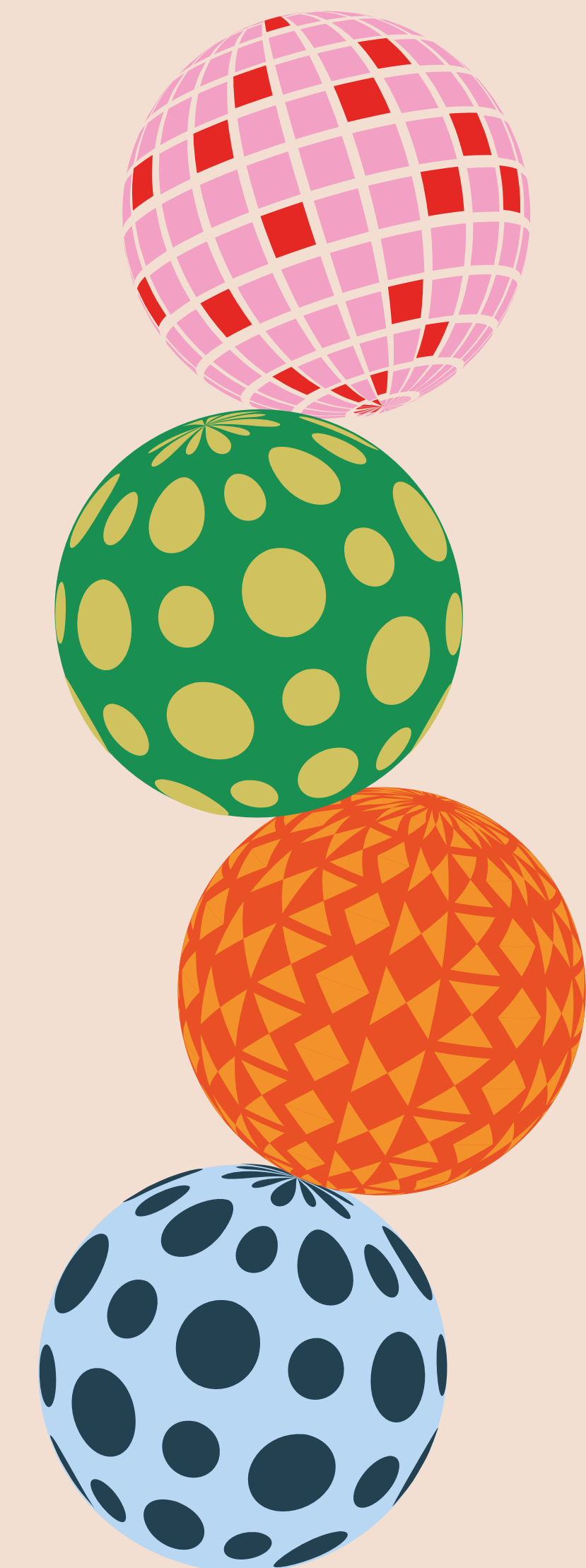
V vegetarian - VG vegan - GF gluten-free - DF dairy-free

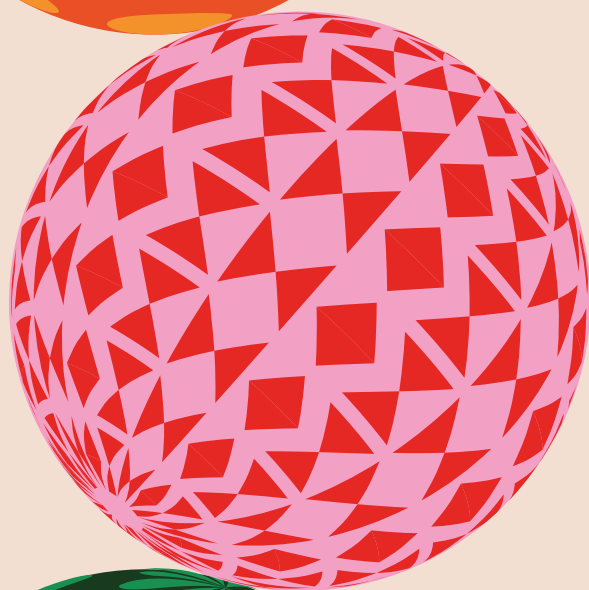
If you have any allergies or dietary requirements, please speak to a member of staff for more information.

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

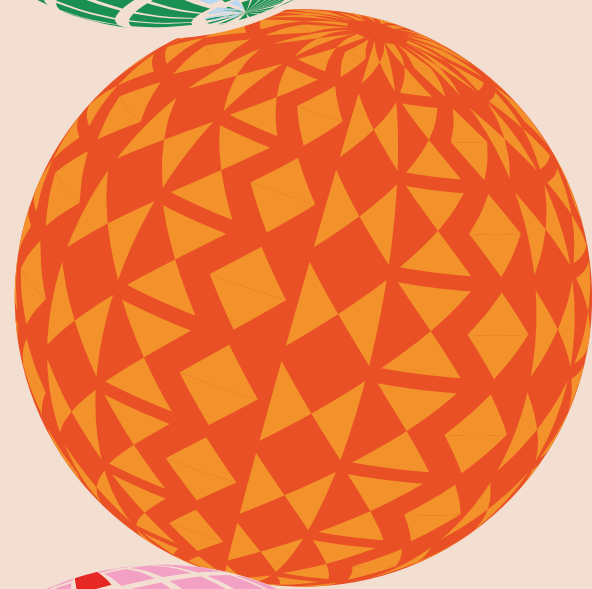
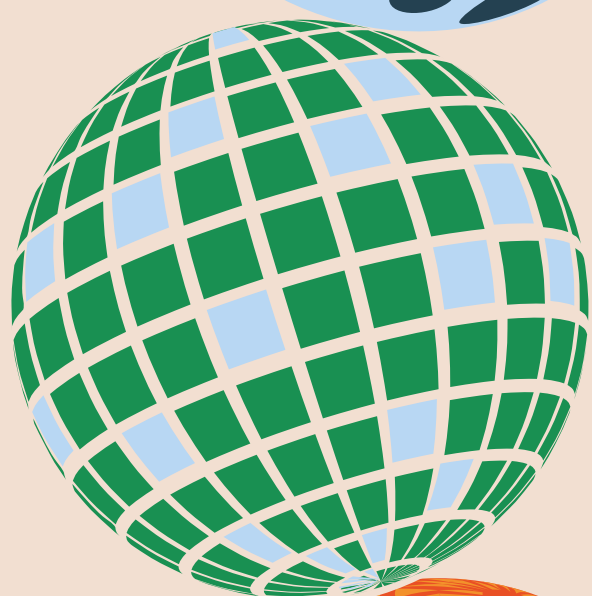


We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.





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### Yellowfin tuna ceviche <sup>GF, DF, Halal</sup>

Spicy citrus dressing, pickled fennel & preserved lemon salsa, seaweed caviar

### Wild mushroom & mascarpone tart <sup>V</sup>

Caramelised onion ketchup, mushroom velouté & crisps, chives

### Crispy pork belly <sup>GF</sup>

Sweet potato velouté, blood orange, red chilli, pork cracklings, watercress

## MAINS

### Grilled octopus <sup>GF, DF, Halal</sup>

Gordal olive tapenade, grilled baby potatoes, paprika aioli, gremolata

### Fillet of beef <sup>GF</sup>

Celeriac, pickled carrots, sautéed broccolini, cranberry jus

### Roasted globe artichoke heart <sup>VG, GF, DF, Halal</sup>

Rocket & vegan Parmesan, XO reduction, pomegranate, herb croutons

## DESSERT

### Espresso crème brûlée <sup>GF</sup>

Winter berries compote, blackberry, mint

### Chocolate truffle ganache

Vanilla bourbon ice cream

### Almond tart <sup>VG, GF, DF, Halal</sup>

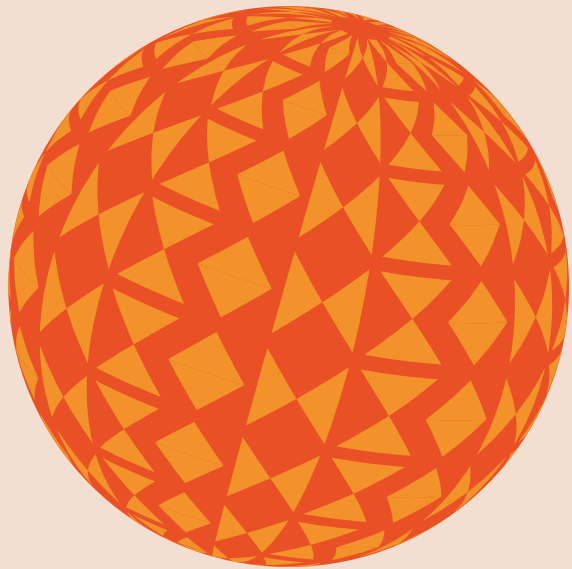
Coconut sorbet, maple syrup & thyme

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# BITES



Beef short-rib sliders, spiced yoghurt, pickled guindilla pepper, truffle manchego

Wild mushroom croquette, almond & garlic sauce <sup>VG, DF, Halal</sup>

Mini spiced turkey skewers, cranberry jus, crispy onion <sup>GF, DF</sup>

Parsnip, smoked tofu & vegan feta skewers, citrus salt <sup>VG, DF, Halal</sup>

Chicory leaf taco, heritage beetroot, whipped vegan cheese, toasted hazelnuts, coriander <sup>VG, GF, DF</sup>

Baby shrimp fritters, squid ink aioli, gremolata, chives

Brie & cranberry mini quiche, chives <sup>V, Halal</sup>

Loch duart salmon crudo, spiced crackers, caperberries, dark soy dressing <sup>GF, DF, Halal</sup>

Smoked sardine, brioche, shredded burrata cheese, lemon zest

Chocolate truffles, warm white chocolate sauce <sup>VG, GF, DF</sup>

GF almond cake, vanilla Chantilly <sup>GF</sup>

Blueberry cheesecake

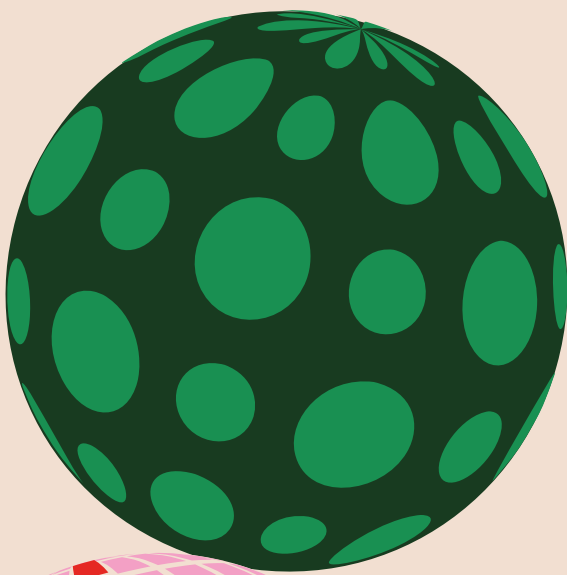


6 BITES  
£25pp

8 BITES  
£30pp

10 BITES  
£35pp

12 BITES  
£40pp



# BOWLS

£10 each  
Minimum order of 20 per bowl required



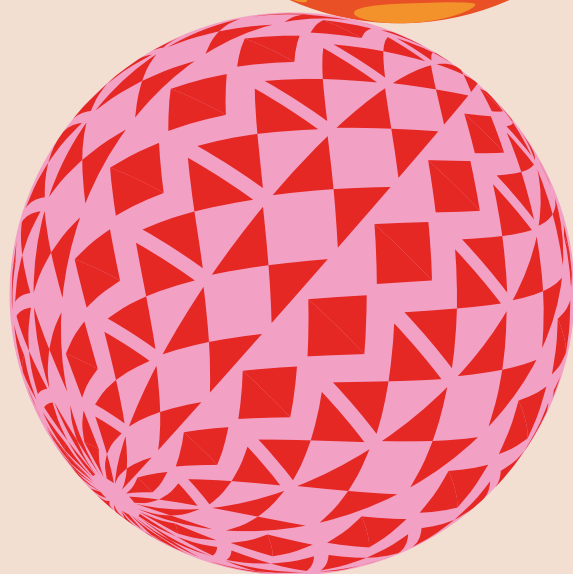
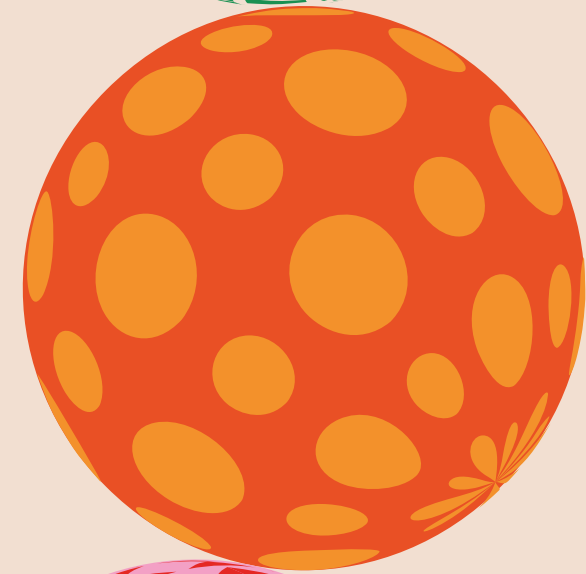
Roasted root vegetable & gem lettuce salad, toasted pumpkin seeds, moscatel wine dressing <sup>VG, GF, DF, Halal</sup>

Winter vegetables & shiitake mushroom dumplings, light soy broth, crispy shallots, chilli <sup>V, Halal</sup>

Brussels sprouts & bacon, cranberries, maple-cider glaze <sup>GF</sup>

Spiced pumpkin mac 'n' cheese, harissa pumpkin cubes <sup>V, Halal</sup>

Spiced beef meatballs, smoked tomato stew, herb croutons, crispy sage



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