

Summer Party Menu

3 Course menu & Seasonal Bellini for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or coffee.

or

3 Course menu & half bottle of a selected wine per person £58

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or coffee.

Starters

Buffalo ricotta, broad beans, peas, summer truffle and violet artichoke (v)
Chilled Granny Smith apple soup, curry spices (v)
Fine green bean salad, Cantabrian anchovies, croutons, crème fraiche dressing
Bayonne ham, salad greens warmed in merlot vinaigrette

Mains

Grilled aubergine, goats cheese, rocket pesto, tomato vinaigrette (v)
Hake fillet, spiced potato and spinach, yoghurt
Poached chicken breast, summer greens, broad beans, beetroot, béarnaise
Breast of duck, paprika courgettes and dill, roast tomato, fried garlicks

Desserts

Raspberry and elderflower jelly, vanilla whipped cream, madeleine
Chocolate pot, salted caramel (v)
Lemon mousse cake, blueberry compote (v)
Strawberries and clotted cream (v)

Sides (v)

Selection of seasonal vegetables to share

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 3 days before their visit.

For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests. We will cater for all dietary requirements separately to the set menu.

Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

