



FEAST MENU

£46 per guest
all dishes are served to share

artichoke dip, grilled sourdough v

seared squid & Korean fishcakes,
spring onion, pepper, chilli

soul fried wings, Bajan pepper sauce

skewers:

tempura broccoli, sesame glaze vg
spiced lamb, mint, almond aioli n/gf

five spice aubergine, tahini, yoghurt,
chilli, pomegranate v/gf

grilled gilt head bream, apricot harissa gf

peanut, cashew & coconut chicken, grilled spring onions n

barbary duck breast, cocoyam, sorrel, blackberries, plantain gf
or
côte de boeuf, 40 day aged, native breed, East Anglia gf (£5 supp.)

grilled sweet potato, horseradish cream v/gf

kale, chilli, garlic vg/gf

hot brioche doughnuts, chocolate dip v

Riding House macarons v/n/gf

100% OF SERVICE CHARGE GOES TO THE TEAM