



GROUP MENU

£38 per guest
choice of three courses

artichoke dip, grilled sourdough v

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

soul fried wings, Bajan pepper sauce

falafel, burnt lemon labneh,
courgettes, broad beans v/gf

hake, Singapore noodles, prawn gyoza, pak choi

peanut, cashew & coconut chicken, grilled spring onions n

barbary duck breast, cocoyam, sorrel, blackberries, plantain gf

côte de boeuf, 40 day aged, native breed,
East Anglia gf (£12 supp.)

hot brioche doughnuts, chocolate dip v

red velvet cake v

chocolate nemesis, miso cream, candied nuts v

100% OF SERVICE CHARGE GOES TO THE TEAM