



GROUP MENU

£38 per guest
choice of three courses

artichoke dip, grilled sourdough v

salt cod fritters, Bajan pepper sauce

squid & chorizo salad,
frisée, lime & quince dressing gf

pea falafel, crispy kale & chickpeas,
squash, tahini, yoghurt, parisian cucumber v/gf

whole grilled plaice, green nam jim gf

red miso chicken, chestnut bisque,
wild mushrooms crème fraîche n

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

hot cinnamon doughnuts, chocolate dip v

chocolate brulée torte, poached cherries,
arabesque wafer v

strawberry cheesecake, strawberry sorbet v

100% OF SERVICE CHARGE GOES TO THE TEAM