



GROUP MENU

£38 per guest
choice of three courses

artichoke dip, grilled sourdough v
salt cod fritters, Bajan pepper sauce
jerk chicken thigh skewers, BBQ, spring onion gf

pea falafel, crispy kale & chickpeas,
squash, tahini, yoghurt, parisian cucumber v/gf
grilled ray wing, apricot harissa, grilled spring onions gf

red miso chicken, chestnut bisque,
wild mushrooms crème fraîche n
côte de boeuf, 40 day aged, native breed,
East Anglia gf (£12 supp.)

for the table:
crispy new potatoes, mustard, chilli vg | kale, chilli, garlic vg/gf

hot brioche doughnuts, butterscotch v
sticky brandy pudding, vanilla ice cream v
white chocolate cheesecake, blood orange jam v

100% OF SERVICE CHARGE GOES TO THE TEAM