



GROUP MENU

£38 per guest
choice of three courses

artichoke dip, grilled sourdough v
salt cod fritters, citrus mayo
soul fried chicken wings, Bajan pepper sauce

pea falafel, burnt lemon labneh, courgettes, broad beans v/gf
miso grilled sea bass, nuoc cham, pickled cucumber gf
caraway harissa chicken, cocoyam mash, fennel gravy gf
rib eye, 40 day aged, native breed,
East Anglia gf (£12 supp.)

for the table:
sugar snaps, peas, leeks, herb crumb v | mixed leaf salad v/gf

hot brioche doughnuts, butterscotch v
spiced rum & plantain pudding, ice cream v
rhubarb & custard cheesecake v

100% OF SERVICE CHARGE GOES TO THE TEAM