

GROUP DINING MENU

£75 per person

STARTERS

Salmon tartare

avocado, chilli and garlic dressing
and nori cracker

Risotto primavera

asparagus, artichoke,
pea and broad bean

Baked spiced crab

garlic and herb toast

Puglian burrata

aubergine caponata, basil and focaccia



MAINS

Roast fillet of cod

guanciale, baby gem, peas and chicken butter sauce

Roast chicken breast

morels, asparagus and wild garlic

Miso blackened salmon

grilled maitake mushroom, lemongrass
and citrus dashi

Seared sea bass

aji panca and piquillo salsa,
mojo verde



DESSERTS

Vanilla crème brulee

poached rhubarb and shortbread

Honeycomb ice cream

hot chocolate sauce

Fruit plate

Cheese selection

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2. Includes VAT. Vaping is not permitted.

GROUP DINING MENU

£95 per person

STARTERS

Sea bream ceviche
aji amarillo, pomello and plantain crisps

Puglian burrata
aubergine caponata, basil and focaccia

Scott's smoked salmon
English asparagus, puffed buckwheat,
trout roe and crème fraiche

Risotto primavera
asparagus, artichoke,
peas and broad beans



MAINS

Roast fillet of cod
guanciaie, baby gem, peas
and chicken butter sauce

Miso blackened salmon
grilled maitake mushroom,
lemongrass and citrus dashi

Pan-fried ray wing
brown butter, capers and apple vinegar

Dry-aged rib eye steak
bearnaise sauce and chips and apple vinegar



DESSERTS

Paris-Brest
with pistachio ice cream and hot chocolate sauce

Raspberry baked Alaska

Fruit plate

Cheese selection

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GROUP DINING MENU

£125 per person

Oysters

Mixed Oyster with wild boar sausages Six £28.00 / dozen £56.00

STARTERS

Robata grilled octopus

confit garlic aioli, nduja and lemon

Salmon and bream sashimi

yuzu ponzu, spring onion, ginger and sesame

Seared scallops in the shell

kimchi butter, and nori furikake

Devon crab

green apple remoulade and lemon mayonnaise



CAVIAR

Platinum

20g £60.00 / 30g £90.00 / 50g £115.00

Oscietra

20g £75.00 / 30g £115.00 / 50g £190.00

Served with blinis and crème fraîche



MAINS

Roast fillet of cod

guanciale, baby gem, peas and chicken butter sauce

Whole Grilled Lobster

garlic butter and seashore herbs

Risotto primavera

asparagus, artichoke, peas and broad beans

Dry-Aged rib eye steak

bearnaise sauce and chips



DESSERTS

Amalfi lemon

lemon curd, mascarpone and lemon sorbet

Paris-Brest

pistachio ice cream and hot chocolate sauce

Cheese selection

Fruit plate

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