

# GROUP DINING MENU

£95

## Oysters

Mixed oysters with spicy sausages six £32.00 / dozen £64.00

## STARTERS

### Baked spiced crab

garlic and herb toast

### Girolle and zucchini risotto

Parmigiano Reggiano

### Parma ham

cantaloupe melon and rocket

### Salmon tartare

avocado, mango, citrus and soy dressing,  
gaufrette potato crisps



## MAINS

### Fillet of hake

puttanesca butter, bottarga and agretti

### Roasted fillet of cod

grilled baby gem, crispy pancetta,  
lemon and chervil butter

### Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

### Seared sea bass

miso and yuzu kosho butter and chives



## SIDES

### Potatoes (vg/v)

chipped or mashed  
£6.50

### Buttered Pink Fir potatoes (v)

£6.50

### Spinach

steamed, buttered or olive oil and garlic  
£6.75

### Runner beans

creamed shiitake mushrooms and Pecorino  
£7.25



## DESSERTS

### Peach Melba Pavlova

raspberry ripple ice cream

### Selection of cheeses

with biscuits and homemade chutney

### Seasonal fruits with sorbet

### Lemon, raspberry and Champagne posset

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 15% will be added to your bill. Includes VAT. Vaping is not permitted.

# GROUP DINING MENU

£125

## Oysters

Mixed oysters with spicy sausages six £32.00 / dozen £64.00

## STARTERS

### Portland crab

avocado, brown crab mayonnaise,  
Melba toast and fine herb salad

### Sea bass and bluefin tuna ceviche

Aji Amarillo and plantain crisps

### Seared scallops in the shell

with Kimchi butter, and nori furikake

### Puglian burrata

Sorrento tomatoes, tomato vinaigrette and basil



## MAINS

### Roasted fillet of cod

grilled baby gem, crispy pancetta,  
lemon and chervil butter

### Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

### Fillet of halibut

Portland crab, datterini tomato  
and basil sauce vierge

### Whole grilled lobster

garlic butter, seashore herbs and chips



## SIDES

### Potatoes (vg/v)

chipped or mashed  
£6.50

### Spinach

steamed, buttered or olive oil and garlic  
£6.75

### Buttered Pink Fir potatoes (v)

£6.50

### Runner beans

creamed shitake mushrooms and Pecorino  
£7.25



## DESSERTS

### Paris-Brest

with pistachio ice cream and hot chocolate sauce

### Selection of cheeses

with biscuits and homemade chutney

### Seasonal fruits with sorbet

### Lemon, raspberry and Champagne posset

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