

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

mixed tomatoes, pickled Tropea onion and pesto



MAINS

Fillet of hake

puttanesca butter, bottarga and agretti

Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

Fillet of halibut

sautéed ceps, buttered leeks and cep veloute

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

Sautéed hispi cabbage

creamed shitake mushrooms and Pecorino
£7.50



DESSERTS

Paris-Brest

with pistachio ice cream and hot chocolate sauce

Selection of cheeses

with biscuits and homemade chutney

Seasonal fruits

with sorbet

Blackberry and Lime 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.