

GROUP DINING MENU

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

delica pumpkin, radicchio, toasted seeds and balsamic dressing



MAINS

Fillet of hake

grilled squid, romesco sauce, olive oil, garlic
and parsley

Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

Fillet of halibut

sautéed ceps, buttered leeks and cep velouté

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

Kimchi fried Brussels sprouts

edamame and sesame seeds
£7.75



DESSERTS

Paris-Brest

with pistachio ice cream and hot chocolate sauce

Selection of cheeses

with biscuits and homemade chutney

Golden pineapple

tropical fruits with coconut and lime sorbet

Yuzu and clementine 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.