

GROUP DINING MENU

STARTERS

Portland crab

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

Bluefin tuna tataki

truffled ponzu and yuzu aioli

Seared scallops in the shell

Kimchi butter and nori furikake

Puglian burrata

blood orange, pickled chilli,
shaved fennel and pink radicchio

MAINS

Roasted fillet of cod

roasted cauliflower purée, crispy potato and
chorizo butter sauce

Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

Fillet of halibut

brown shrimp, cucumber and chives, Champagne
velouté and whipped Pink Fir potatoes

Whole grilled Lobster

garlic butter, seashore herbs and chips

SIDES

Potatoes (vg/v)

chipped, mashed or buttered
£6.50

Spinach

steamed, buttered or olive oil and garlic
£6.75

Rocket and parmesan salad (v)

balsamic dressing
£9.75

Grilled hispi cabbage

bagna cauda, shaved parmesan and
sourdough bread crumbs
£7.75

DESSERTS

Paris-Brest

pistachio ice cream and hot chocolate sauce

Pavlova

poached Yorkshire rhubarb

Bramley and Cox Pippin apple pie

vanilla ice cream

Mango and passionfruit cheesecake

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.