

3 COURSE SET MENU £29.95

AVAILABLE TO GROUPS OF 6 OR MORE

STARTERS

Chilli Salt Squid

Fresh Chilli & Spring Onion, Lemon Aioli

Braised Lamb Croquettes

Orange and Balsamic Dressing

Free-Range Chicken Wings

Bourbon Glaze or House Hot Sauce

Burrata

Sun Dried Tomatoes, Balsamic, Pine Nuts (V, GF)

Vegan Oakleaf Caesar Salad

Vegan Cheese, Garlic Croutons Caesar Dressing (Ve)

MAINS

Miso Salmon

Roasted Sweet Potatoes, Samphire, Orange, Chives and Manuka Honey Dressing (GF)

Warm Goats Cheese Salad

Goats Cheese Crostinis topped with Caramelised Onions served with a mixed Leaf Salad dressed in Honey Mustard (V)

Korean Chicken Bao

2 Homemade Bao filled with spicy Gochuchang Slaw served with Hand Cut Thick Chips

Black Truffle Pasta

Gluten Free Penne, Oat Cream, Vegan Parmesan, Garlic, Shallots, Chilli and Freshly Shaved Black Truffle (Ve)

Ribeye Steak (£10 supplement)

16oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce served with Hand Cut Chips

DESSERTS

Crème Brulée

Chocolate Truffles with Honeycomb Sprinkles

Fresh Fruit Salad (Ve)

Our ingredients are fully traceable and sourced in Britain. All dishes freshly prepared on site.

• An optional service of 12.5% charge will be added to all bills •