

# 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

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

**Korean Chicken Bao** 2 Homemade Bao filled with Gochuchang Slaw served with Hand Cut Thick Chips

### Mushroom & Truffle Burger

*Topped with Guacamole, Red Pepper Salsa, Tomato, Butterhead Lettuce Vegan Mayo, Vegan Brioche Bun (Ve)*

### Ribeye Steak (£10 supplement)

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

## DESSERTS

Creme Brulee

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 •

23 SAYER STREET LONDON