

3 COURSE SET MENU £25.95

AVAILABLE TO GROUPS OF 6 OR MORE

STARTERS

Burrata

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

Chilli Salt Squid

Fresh Chilli & Spring Onion, Lemon Aioli

Free-Range Chicken Bites

Soy Sesame & Honey Mustard

Artichoke, Spinach and Parmesan Dip

With warm Rustic Bread (V)

MAINS

Miso Salmon

Sweet Potato, Samphire, Orange, Chives and Manuka (GF)

Warm Goats Cheese Salad

Topped with Caramelised Onions, Mixed Leaves, Honey Mustard Dressing

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

Bailey's Banoffee Pie

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