



PREMIUM FEAST

78 per person (For parties of 9 or more)

SNACKS TO START

Burrata
heirloom tomatoes, grilled focaccia

Grilled Octopus Salad
smoked yoghurt, ice lettuce, seeds

Oven Roasted Lamb Meatballs
soft sheep's milk cheese, cucumber, Moroccan spiced vinaigrette

SMALLER DISHES

Smoked Haddock Carpaccio
pickled cucumber, borage, horseradish cream

Ceviche
bream, brill, prawns, lime, red onion, chilli, coriander, corn nuts

Warm Goat Cheese & Beetroot Salad
walnuts, maple syrup

DISHES FOR THE TABLE, SERVED FAMILY STYLE

Dry-Aged Bone in Ribeye
grilled bone marrow

Roasted Mediterranean Sea Bream
citrus salsa verde

ACCOMPANIMENTS

Freekeh Tabbouleh

Tenderstem Broccoli
toasted almonds

Crushed Sweet Potatoes
tumeric, ginger, chives

LARGER DISHES

Wild Mushroom Gnocchi
wild garlic, pecorino cheese

Celeriac and Smoked Chicken Flatbread
truffle, spinach, parmesan

DESSERTS

Chocolate Flourless Lava Cake
macadamia nuts, poached pears, praline ice cream

Citrus Meringue Tart
blood orange sorbet

For food allergies & intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request.

All prices are in £ & inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.



SEA CONTAINERS FEAST

61 per person (For parties of 9 or more)

SNACKS TO START

Burrata
heirloom tomatoes, grilled focaccia

Blistered Padron Peppers
coarse sea salt, olive oil

Oven Roasted Lamb Meatballs
soft sheep's milk cheese, cucumber,
Moroccan spiced vinaigrette

SMALLER DISHES

Warm Goat Cheese & Beetroot Salad
walnuts, maple syrup

Kale & Cavolo Nero Salad
lime, green chilli, pumpkin seeds,
walnuts, avocado, yoghurt vinaigrette

Shaved Mushrooms
pine nuts, Idiazábal cheese,
brown butter vinaigrette

DISHES FOR THE TABLE SERVED FAMILY STYLE

Roasted Mediterranean Sea Bream
citrus salsa verde

Roasted Corn-Fed Chicken
green chilli, shallot relish

ACCOMPANIMENTS

Freekeh Tabbouleh

Tender Stem Broccoli
toasted almonds

Crushed Sweet Potatoes
tumeric, ginger, chives

LARGER DISHES

Wild Mushroom Gnocchi
wild garlic, pecorino cheese

Celeriac and Smoked Chicken Flatbread
parmesan, truffle, spinach

DESSERTS

Chocolate Flourless Lava Cake
macadamia nuts, poached pears, praline ice cream

Citrus Meringue Tart
blood orange sorbet

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PESCATARIAN FEAST

53 per person (For parties of 9 or more)

SNACKS TO START

Burrata
heirloom tomatoes, grilled focaccia

Blistered Padron Peppers
coarse sea salt, olive oil

Grilled Octopus Salad
smoked yoghurt, ice lettuce, seeds

SMALLER DISHES

Warm Goat's Cheese & Beetroot Salad
walnuts, maple syrup

Kale & Cavolo Nero Salad
lime, green chilli, pumpkin seeds, walnuts, avocado, yoghurt vinaigrette

Shaved Mushrooms
pine nuts, Idiazábal cheese, brown butter vinaigrette

FOR THE TABLE, SERVED FAMILY STYLE

Roasted Mediterranean Sea Bream
citrus salsa verde

ACCOMPANIMENTS

Freekeh Tabbouleh

Tenderstem Broccoli
toasted almonds

Crushed Sweet Potatoes
tumeric, ginger, chives

LARGER DISHES

Wild Mushroom Gnocchi
wild garlic, pecorino cheese

Smoked Haddock Carpaccio
pickled cucumber, borage, horseradish cream

DESSERTS

Chocolate Flourless Lava Cake
macadamia nuts, poached pears, praline ice cream

Citrus Meringue Tart
blood orange sorbet

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VEGETARIAN FEAST

48 per person (For parties of 9 or more)

SNACKS TO START

Burrata

butternut squash, fresh herbs, grilled country sourdough, almond romesco vinaigrette

Blistered Padron Peppers

coarse sea salt, olive oil

SMALLER DISHES

Shaved Mushrooms

pine nuts, Idiazábal cheese, brown butter vinaigrette

Warm Goat's Cheese & Beetroot Salad

walnuts, maple syrup

Kale & Cavolo Nero Salad

lime, green chilli, pumpkin seeds, walnuts, avocado, yoghurt vinaigrette

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DISHES FOR THE TABLE SERVED FAMILY STYLE

Wild Mushroom Gnocchi

wild garlic, pecorino cheese

Burrata & Roasted Squash Flatbread

sage, pumpkin seeds, chilli romanesco

ACCOMPANIMENTS

Freekeh Tabbouleh

Tenderstem Broccoli

toasted almonds

Heirloom Tomato Salad

lemon zest, sea salt, black pepper

DESSERTS

Chocolate Flourless Lava Cake

macadamia nuts, poached pears, praline ice cream

Roasted Apple & Pecan Crumble

vanilla ice cream

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