



GROUP MENU

£38 per guest
choice of three courses

artichoke dip, grilled sourdough v

salt cod fritters, Bajan pepper sauce

jerk chicken thigh skewers, BBQ, spring onion

pea falafel, crispy kale & chickpeas, squash,
tahini, yoghurt, Lebanese cucumber v/gf

grilled ray wing, apricot harissa, grilled spring onions gf

red miso chicken, chestnut bisque, wild mushrooms, crème fraîche

côte de boeuf, 40 day aged, native breed,
East Anglia gf (£12 supp.)

for the table:

crispy new potatoes, mustard, chilli vg | kale, chilli, garlic vg/gf

hot brioche doughnuts, butterscotch v

sticky brandy pudding, vanilla ice cream v

white chocolate cheesecake, blood orange jam v

100% OF SERVICE CHARGE GOES TO THE TEAM