

Group Dining Menu
Two courses 35 - Three courses 40



STARTERS

Burrata and tomato salad

Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil (V)

Chicken liver pate

Served with fig relish and toasted ciabatta

Lemon and garlic prawns

Sautéed king prawns with lemon garlic butter served with toasted ciabatta bread

MAINS

Grilled salmon

Served with garlic butter, mixed leaf salad and french fries

Grilled baby chicken Served with garlic aioli, chargrilled lemon, mixed leaf salad and rosemary new potatoes

Wagyu burger

Wagyu beef burger in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and fries

Vegan burger

Plant-based burger with tomato, lettuce, vegan cheese and fries (VE)

Classic Caesar salad

Baby gem lettuce, hard boiled eggs, croutons and shaved Parmesan (V)

DESSERTS

Cheese selection

Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts

Sticky toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream

Tiramisu

A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

(V) Suitable for vegetarians. (VE) Suitable for vegans.