

Group Dining Menu
Two courses 40 - Three courses 45



STARTERS

Burrata and tomato salad

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

Tiger prawn skewers

Tiger prawns in a satay marination, Asian coleslaw and prawn cracker with satay dip

Chicken liver pate

Served with fig relish and toasted ciabatta

MAINS

Grilled salmon

Salmon fillet with Dauphinoise potato & asparagus. Served with a white wine and caper sauce

Grilled chicken breast

Served with garlic aioli, char grilled lemon, mixed leaf salad and dauphinoise potato

Rib eye steak - £10 supplement

Served with thick cut chips. Choose your sauce: peppercorn sauce, red wine sauce, chimichurri (V), bearnaise (V)

Wagyu burger

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

Falafel burger

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

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.