



## GROUP SHARING MENU A

£75 PER PERSON



### HORS D'OEUVRE

French Baguette & Butter

Carlingford Oysters (GF) (Supp £5 pp)

Shrimp Cocktail, Ginger Cocktail Sauce, Baby Lettuce (GF)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

### ENTRÉE

Crispy Calamari, Cajun Spice, Lobster Mayonnaise (GF)

Rainbow Trout Carpaccio, Heritage Pickled Radishes, Crème Fraîche, Tobiko Pearls

Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)

### MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

Corn Fed Chicken Breast, Globe Artichokes, Pinenuts & Tarragon Salsa (GF)

### SIDES

French Fries (VE)

Green Lettuce Salad (VE, GF)

### DESSERT

Southern Pecan Pie, Cream, Spiced Pecans

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

DISHES WILL ARRIVE IN WAVES AND PLACED IN THE  
CENTER OF THE TABLE TO BE PASSED AROUND AND SHARED  
V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE



## GROUP SHARING MENU B

£95 PER PERSON



### HORS D'OEUVRE

French Baguette & Butter

Selection of Carlingford & Boudeuse Oysters (Supp £5 pp)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Tuna Crostini, Smoked Paprika Aioli, Sea Beans & Artichoke Escabèche

Rainbow Trout Carpaccio, Heritage Pickled Radishes, Crème Fraîche, Tobiko Pearls

### ENTRÉE

Crispy Calamari, Cajun Spice, Lobster Mayonnaise (GF)

Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)

Louisiana Sunburst Salad, Toasted Almonds, Stilton Cheese (GF)

Beef Fillet Steak Tartare, Fermented Tomato Dressing, French Baguette Crostini

### MAINS

Corn Fed Chicken Breast, Globe Artichokes, Pinenuts & Tarragon Salsa (GF)

Truffled Cauliflower, Pickled Walnuts, Popcorn Crumb (VE)

Louie's Beans & Rice, BBQ Shrimp, Smoked Bacon, Rice Crackers (GF)

### SIDES

French Fries (VE)

Sauteed Baby Spinach (V)

### DESSERT

Rhubarb Pavlova, Cream, Rhubarb Sorbet (GF)

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

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## GROUP SHARING MENU C

£125 PER PERSON



### HORS D'OEUVRE

French Baguette & Butter

Selection of Carlingford, Boudeuse, Gillardeu Oysters (Supp £5 pp)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Tuna Crostini, Smoked Paprika Aioli, Sea Beans & Artichoke Escabèche

Swordfish Tartare, Pickled Zucchini, Lemongrass & Lime (GF)

### ENTRÉE

Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)

Asparagus & Fennel Salad, Southern Paprika Dressing, Wild Rocket (VE, GF)

Maryland Corn & Crab Cake, Lobster Aioli

Beef Fillet Steak Tartare, Fermented Tomato Dressing, French Baguette Crostini

### MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

New York Strip Steak, Peppercorn Sauce (GF)

Whole New Orleans Style BBQ Lobster, Lemon Confit, Creole Spiced Butter Sauce

### SIDES

French Fries (VE)

Sauteed Baby Spinach (V)

Green Lettuce Salad (VE, GF)

### DESSERT

Tarte Tartin Traditionnelle, Vanilla Ice Cream

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

Banana Foster Cheesecake, Salted Peanuts, Spicy Rum Caramel Sauce (V)

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## VEGETARIAN SHARING MENU

£65 PER PERSON



### ENTRÉE

Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Asparagus & Fennel Salad, Southern Paprika Dressing, Wild Rocket (VE, GF)

### MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

Truffled Cauliflower, Pickled Walnuts, Popcorn Crumbs (VE)

### SIDES

French Fries (VE)

Green Lettuce Salad (VE, GF)

### DESSERT

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

Banana Foster Cheesecake, Salted Peanuts, Spicy Rum Caramel Sauce (V)

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