



GROUP SHARING MENU A

£75 PER PERSON



French Baguette & Butter

HORS D'OEUVRE

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

Creole Spiced Risotto, Summer Vegetables Fricassée (VE, GF)

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



French Baguette & Butter

HORS D'OEUVRE

Selection of Carlingford & Maldon 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)

Chicory & Quinoa Salad, Pickled Cucumber, Radish, Yoghurt dressing (V, 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

Strawberry Pavlova, Cream, Strawberry Sorbet (GF)

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 C

£125 PER PERSON



French Baguette & Butter

HORS D'OEUVRE

Selection of Carlingford, Maldon, Gillardeu Oysters

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

Creole Spiced Risotto, Summer Vegetables Fricassée (VE, GF)

New York Strip Steak, Peppercorn Sauce (GF)

New Orleans Style BBQ Lobster & Shrimps "Mare & Monti", 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)

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



VEGETARIAN SHARING MENU

£ 6 5 PER PERSON



French Baguette & Butter

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

Creole Spiced Risotto, Summer Vegetables Fricassée (VE, GF)

Truffled Cauliflower, Pickled Walnuts, Popcorn Crumbs (VE)

SIDES

French Fries (VE)

Green Lettuce Salad (VE, GF)

DESSERT

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