



GROUP SET MENU

£ 85 PER PERSON

For parties of upto 30 guests, please select 3 starters, 3 main courses and 3 desserts for pre-order. Parties over 30 guests are required to select 1 item for each course, along with an alternative for those with dietary requirements.



French Baguette & Butter

ENTRÉE

- Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)
- Rainbow Trout Carpaccio, Heritage Pickled Radishes, Crème Fraîche, Tobiko
- Pearls Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)
- Beef Fillet Steak Tartare, Fermented Tomato Dressing, French Baguette Crostini
- Maryland Corn & Crab Cake, Lobster Aioli

MAINS

- Creole Spiced Risotto, Summer Vegetables Fricassée (VE, GF)
- Black Angus Fillet of Beef, Peppercorn Sauce
- Corn Fed Chicken Breast, Globe Artichokes, Pinenuts & Tarragon Salsa (GF)
- Truffled Cauliflower, Pickled Walnuts, Popcorn Crumb (VE)

SIDES

- French Fries (VE)
- Sauteed Baby Spinach (V)
- Green Lettuce Salad (VE, GF)

DESSERT

- Banana Foster Cheesecake, Salted Peanuts, Spicy Rum Caramel Sauce (V)
- Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)
- Selection of Sorbets (VE)

V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE