

# Sharing Menu A

Minimum 15 people, £60pp

## Starters

Tamarind chicken wings  
spring onions, coriander

Chargrilled tiger prawns  
chilli, ginger, garlic dressing

Heritage tomato carpaccio  
burrata, black olive & parmesan dressing

## Mains

Braised lamb shanks  
orange & wild garlic gremolata

Loch duart salmon teriyaki  
spring onions, coriander

Spinach & ricotta ravioli  
tomato, taggiasca olives, pine nuts,  
Pecorino Romano

## Sides

Minted peas, baby gem, pancetta, shallots

Truffle mashed potato

Spiced roasted carrots

## Dessert

Caramel chocolate pot  
shortbread

Amalfi lemon meringue pie

Toffu crème caramel  
English strawberries



All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%. A discretionary service charge of 15% will be added to the food and drinks bill.

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# Sharing Menu B

Minimum 15 people, £70pp

## Starters

Baked scallops  
wild garlic butter, chilli, hazelnuts & brioche crumbs

Green Asparagus  
aged parmesan, truffle hollandaise, quail eggs

San Daniele ham  
fennel salami, bocconcini cheese, grilled focaccia

## Mains

Dry aged roasted Rib of beef  
béarnaise, beef jus

Plaice fillets  
wild herb & garlic butter, burned lemon

Wild mushroom risotto  
winter truffle, aged parmesan

## Sides

Spring greens, shallots, garlic butter

Creamed pomme purée

Honey glazed beetroot

## Dessert

Lemon posset  
mixed berries compote

Chocolate tart  
honey comb

Vanilla cheesecake mousse  
poached Yorkshire rhubarb



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# Sharing Menu C

Minimum 15 people, £80pp

## Starters

Rock oysters  
shallot vinegar, Bloody Mary hot sauce

Foie Gras millefeuille  
pear & saffron chutney, toasted brioche

Heritage beetroot tart  
fresh goat curd, pine nuts, sherry caramel dressing

## Mains

Beef Wellington  
red wine sauce

Braised halibut  
samphire, caviar & champagne velouté

Truffle tortelloni  
mixed wild mushrooms, parmesan sauce

## Sides

Sprouting broccoli, chilli & garlic

Jersey royal potatoes, mint, spring onions

Maple glazed, seasonal root vegetables

## Dessert

Passion fruit curd tart

Valrhona chocolate Delice  
raspberry

Selection of British cheese  
chutney, grapes, oatcakes



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