

Spring Party Menu

3 Course menu & an aperitif for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

or

3 Course menu & half bottle of a selected wine per person £58

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

Starters

Goats curd, red and golden beetroot, spiced pecans, truffle honey, watercress (v)
Buratta, Piedmontese peppers (v)
House cured salmon, fennel, pink grapefruit
Chicken, cured ham, tarragon terrine, gribiche sauce

Mains

Roseval potato, wild garlic leaf, red onion and tallegio gratin, mixed leaves (v)
Pan fried Brighton plaice fillet, pea puree, monks beard, butter sauce
Roast cod, curly kale, capers, lemon brown butter
Chargrilled onglet, red and golden beetroot, horseradish, red wine sauce, rocket

Desserts

Grappa panna cotta, caramelised blood oranges
Chocolate pot, salted caramel (v)
Amalfi lemon tart, crème fraiche (v)
Chocolate crème brûlée (v)

Sides (v)

Selection of seasonal vegetables to share

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 5 days before their visit.

For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests. We will cater for all dietary requirements separately to the set menu.

Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

