

EVENTS SET MENU SAMPLE £45 pp with optional additions

Sourdough bread, olive jam, virgin oil £4.5 Marinated olives £4.5 Spanish Agroforestry almonds £4.5

Brown crab on toast
Winter vegetable broth, barley
Blood orange & fennel salad
Steak tartare (£2.5 supplement)
Burrata, Ajo Blanco (£2.5 supplement)

Day boat fish, ink sauce Chicken, cep cream, polenta (+ truffle £5) Aubergine gratin, taleggio, sprouting broccoli

Triple chocolate brownie Winter crumble

Gratin dauphinois & greens £5pp

A service charge of 12.5% will be added to the bill Please ask for details of allergens