

# BOOK A TABLE EXCLUSIVE

4 Courses and free flowing prosecco. £37.50 per person.

## SNACK

### WHIPPED CODS ROE

Rice Crackers

## STARTERS

### SMOKED BRISKET TACO

Pulled | Soured Cream | Egg | BBQ Sauce

### CHICKEN KARAAGE

Nori Kewpie Mayonnaise  
Fermented Chilli Glaze | Daikon

### CURED TROUT

Brown Butter | Capers | Lemon

## MAINS

### ARGENTINE RUMP STEAK 200G

Chips

### PAN FRIED HAKE

Ruby Chard | Chicken Sauce

### SPRING GREEN RISOTTO

Peas | Asparagus | Chives

## DESSERTS

### SNICKERS POSSET

Caramel | Peanuts | Chocolate

### BAKED CHEESE CAKE

Strawberries | Crumble | Fig Leaf Ice Cream

## TOPPINGS

HALF LOBSTER, £22.00

FRIED DUCK EGG, £2.50

MALBEC ONIONS, £2.00

BLACK PUDDING, £5.00

FOIE GRAS, £7.00

## SIDES

M CHIPS, £5.00

Triple Cooked

OYSTER MUSHROOMS, £5.00

Garlic | White Wine | Herbs

ROASTED SWEDE SALAD, £5.00

Whipped Curd | Hazelnut & Mint Dressing

WASABI PEAS, £5.00

Sugar Snaps | English Peas  
Wasabi Crème Fraîche

HISPI CABBAGE, £5.00

Horseradish Cream | Onion Purée  
Crispy Onions

SPRING GREENS, £5.00

Whipped Cod Roe | Crispy Garlic | Chilli

## SAUCES

MAYTAG BLUE CHEESE, £3.00

CHIMICHURRI, £3.00

BLACK GARLIC AIOLI, £3.00

FIRECRACKER SAUCE, £3.00

BEEF DRIPPING JUS, £3.00

## STILL THIRSTY?

The prosecco will free-flow for 90 mins up to a maximum of one bottle per person.

You can purchase an additional bottle for £20.00

All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

We cannot guarantee the absence of traces of nuts or other allergens.

Please advise a member of staff if you have any particular dietary requirements.