

BOOK A TABLE EXCLUSIVE

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

SNACK

WHIPPED CODS ROE

Rice Crackers

STARTERS

CHICKEN KARAAGE

Chilli & Caramel Glaze | Nori Kewpie
Mayonnaise | Fermented Daikon

TORCHED SALMON

Escabeche | Keta Caviar | Furikake

SLOW COOKED HEN EGG

Herb puree | Puffed Rice | Buttermilk

MAINS

ARGENTINE RUMP STEAK 200G

Upgrade to a 300g Steak, £7.95
Chips

SEA BREAM

Pea and Board Beans | lemon curd

RATATOUILLE

Basil Pesto | Pine Nuts

DESSERTS

POACHED NECTARINE

Coconut Yoghurt | Peach | Lavender

SNICKERS POSSET

Caramel | Peanuts | Chocolate

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.