

Seasonal Set Menu - £57 per person (available for 8 or more guests)

Sharing Appetiser Platter

*Salt and Pepper Squid, Lamb Lolipops, Austrian Sausage,
Josper Grilled King Prawns, Pumpkin & Sage Arancini,
Crab Taco*

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35 Day Dry Aged Aberdeen Angus Sirloin and Rib on the bone

selection of side dishes and sauces to share

(we are happy to cater for any dietaries on individual basis)

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Additional Courses

Bergamot Mousse, Strawberry Sorbet,
Black Pepper Meringue (£9.00 supplement)

Paired with Chateau Simon, Sauternes 2016 £7.50 / 75ml

Selection of 3 Cheeses

quince, homebaked walnut baguette (£13.00 supplement)

Vegan / Vegetarian option available on request

* A Full Pre Order will be required if your party would like to choose off the A La Carte Menu



NB: Bespoke Wine Tasting / Pairing Menus available on request