

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

### Sharing Appetiser Platter

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

\*

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)

\* \*\*

### 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



SAMPLE MENU

\* 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