



GROUP MENU

STARTERS

Cured sea bass, lemon purée, cucumber, kohlrabi & parsley
Buffalo mozzarella, rooftop tomatoes, basil oil & black olive crumble
Smoked chicken terrine, sweetcorn mayonnaise and charred baby corn

MAIN

Roast cod, fresh beans, mussel emulsion & chive oil
Rare breed pork chop, crushed potato, pickled onions & summer greens
Josper grilled aubergine, sweet & sour raisin & pine nut relish, tomatoes, basil

ON THE SIDE £4.95 EACH

Green beans, pickled shallots and chicory
Creamed spinach
Rocket leaves and parmesan Reggiano
Buttered seasonal new potatoes and garden herbs

DESSERT

Cream Cheese Mousse, raspberry ice cream, basil and oats
Toasted Almond Panna Cotta, apple sorbet, blackberry and rocket
Chocolate Cremeux, espresso sponge and vanilla ice cream

Please notify us if you have any allergies or food intolerances. Prices include VAT at the current rate.

A discretionary 12.5% service charge will be added to your bill all of which goes to the team.