

GROUP DINING MENU

£95.00 per person

Baked spiced crab
with garlic and herb toast

Butternut squash agnolotti (v)
with ricotta, brown butter and sage

Sea bass crudo
pickled cucumber, red chili and citrus
dressing

Smoked mackerel pate
shaved pickled fennel and seeded cracker

CAVIAR

Oscietra
20g £60.00 | 30g £90.00
50g £115.00

Platinum
20g £75.00 | 30g £115.00
50g £190.00



Roasted cod
cauliflower, crispy potato and chorizo dressing

Whole grilled lobster
with garlic butter and seashore herbs

Dry-aged rib eye steak
Béarnaise sauce and chips

Wild mushroom risotto (v)
with truffled ripped buratta



DESSERTS AND PUDDINGS

Baked triple chocolate fondant
with mascarpone

Vanilla crème brûlée
rhubarb and shortbread

Seasonal fruit and sorbet

Selection of three cheeses

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted.