



L I G H T M E N U

SHARING MENU £50 PER PERSON

Designed for sharing, our event menus bring people together over food, conversation, and celebration.

Each menu is served family-style across the table — a feast of flavours, crafted to be enjoyed collectively. Because the best events aren't just about what's on the plate, but who you share it with.

Padron peppers (vg)

Pollen sourdough, homemade butter (v)

Caesar salad, smoked anchovy, Manchego

Peri-marinated baby chicken (gf)

Garlic butter sweet potato cubes (v)

Cheesecake (v)

(vg) vegan | (v) vegetarian | (gf) gluten free

Please inform your server if you have any food allergies

Due to the environment of our kitchen, it is not possible to guarantee the absence of allergens in our dishes

12% discretionary service charge will be added to your bill



CLASSIC MENU

SHARING MENU £75 PER PERSON

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Padron peppers (vg)

Pollen sourdough, homemade butter (v)

Cod tempura, potato foam

Tuna tartare taco, avocado, yuzu soy

Caesar salad, smoked anchovy, Manchego

Fennel sausage ragù, orecchiette

Flat iron steak, chimichurri

Tenderstem broccoli, chilli, garlic crisp (vg)

Sticky toffee pudding (v)

(vg) vegan | (v) vegetarian | (gf) gluten free

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SIGNATURE MENU

SHARING MENU £100 PER PERSON

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Padron peppers (vg)

Pollen sourdough, homemade butter (v)

Tuna tartare taco, avocado, yuzu soy

Pork Basque sausage skewer, romesco

Fennel sausage ragù, orecchiette

Peri-marinated chicken (gf)

Grilled octopus, paprika, olive oil, capers (gf)

Tenderstem broccoli, chilli, garlic crisp (vg)

Roasted corn salsa, tomatoes, onions, jalapeño (vg) (gf)

Garlic butter sweet potato cubes

Cheesecake (v)

Gypsy tart (v)

(vg) vegan | (v) vegetarian | (gf) gluten free

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BOWL FOOD

VEGETARIAN

Roasted Delica pumpkin with straciella, pomegranate, and crushed mixed nuts 5 (vg)
Black truffle and wild mushroom ravioli with burnt butter 5 (v)
Spiced cauliflower arancini with spiced salsa and basil velouté 5 (v)
Cauliflower wings with ginger buffalo sauce 4 (vg)

FISH

Grilled tiger prawns with avocado cream and espelette pepper 6
Roasted Chalk Stream trout with potato purée and sauce gribiche 6
Mini beer-battered haddock with tartare sauce 6

MEAT

Seared beef with horseradish and a mini Yorkshire pudding 6
Crispy hoisin confit duck with spring onions 6.5
Crispy chicken thigh with sweetcorn purée, charred corn, and chimichurri 6

Each canapé or bowl food selection requires a minimum order of 20 pieces

(vg) vegan | (v) vegetarian | (gf) gluten free

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CANAPÉS

VEGETARIAN

Rosary goat's cheese with pickled onion and curry sauce 3 (v)

Parmesan croquettes with pico de gallo 3 (v)

Pickled cucumber cups with dill crème fraîche and crispy caper 3 (v)

Watermelon and feta with mint, olive oil, and aged balsamic 3 (v)

Edamame, pistachio, and feta hummus with truffle crackers and pickled chilli 3 (vg)

FISH

Smoked salmon blinis with crème fraîche and trout roe 5

Day-boat white crab taco with avocado cream and burnt corn 5

Prawn and sesame ball with sweet chilli sauce 4

MEAT

Seared ribeye steak with fried potato and truffle mayo 6

Smoked duck crostini with dark cherry purée 5

Mini pulled pork slider with pickled onion, chilli, and BBQ soy sauce 4

Parma ham and parmesan roll with rocket and olive oil 4

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