



AUTUMN/WINTER
SEASON

GROUP DINING MENU 1

AUTUMN/WINTER GROUP DINING SET MENU 1

3 COURSES £50

STARTERS

Soup of the Day (VE) (GF available)

Toasted home-made bread

Classic Bruschetta (VE) (GF available)

Home-made bread, fresh tomatoes,
basil & olive oil

Honey-drizzled Goats Cheese Stacks (GF available)

Beetroot purée, diced beetroot,
walnuts, tuille

Antipasto Platter (GF available)

Selection of premium cured meats and
artisan cheeses, sun-dried tomatoes,
cornichons, capers & olives, served with
home-made focaccia

King Prawn & Avocado Cocktail Salad (GF available)

King prawns, avocado, tiger
prawn, Marie Rose sauce,
paprika dust, home-made bread

Crispy Calamari

Tartare sauce, fresh lemon

MAIN COURSES

Roasted Pumpkin Risotto

(GF, V & VE available)

Creamy risotto with roasted pumpkin,
Parmesan, white wine, spinach and
toasted pine nuts

Charcoal-grilled Chicken Souvlaki

(GF available)

Two skewers of marinated chicken,
grilled over charcoal for a subtle
smoky finish. Served with a fresh
mixed salad, warm pitta bread and
creamy tzatziki

35-day Dry-aged Rib-eye Steak

(8oz) (GF available)

Crispy skin-on fries, grilled tomato

Pan-baked Fillet of Salmon (GF available)

Colourful medley of aubergine, courgette,
peppers & tomatoes,
with silky sautéed spinach

Linguine alla Marinara

(GF available)

A delicate medley of king prawns,
mussels & squid, enriched with
cherry tomatoes and a hint of chilli,
finished in a luxurious lobster and
brandy bisque and topped with a
succulent tiger prawn

DESSERTS

Italian Ice-cream/Sorbet

Selection (V/VE) (GF available)

Please ask for flavours

Warm Chocolate Brownie

(VE) (GF)

Rich chocolate brownie, sweetened
with dates, served with
a dark chocolate sauce &
vegan pistachio ice cream

Pear & Vanilla Tart (V)

Delicate pear tart with a smooth
vanilla cream, gently spiced with
fragrant cardamom

Traditional Tiramisu

Bailey's savoiardi, mascarpone,
espresso & dark chocolate

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.

For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan