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# FEASTING MENU

{£50 pp}



## For the table

Marcona almonds and nocellara del belice olives (pb, gf)

Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread (v) ☉

## Shared small plates

Burrata, lemon dressing, endive, fennel seed, cracked pepper (v, gf)

Fried cauliflower, salted coconut milk, lime pickle, gunpowder (pb, gf) ☉

Prawn ceviche: chilled prawn, coconut, ginger, coriander, lime, taro crisps, cape gooseberries (df, gf) ☉

## Large sharing plates - each dish serves 2-3

Grilled halloumi, roasted sweet potato, grilled aubergine, radish, basil yoghurt, preserved lemon, smoked paprika (v, gf)

Crispy fried sea bass fillet, three flavour sauce, thai herbs, peanuts, lime (df, gf)

Grass-fed angus ribeye, sweet soy, steamed greens (df)

*served with -*

Charred kale, garlic, lemon, chilli (pb, gf)

French fries, rosemary salt (pb, gf) ☉

Wedge salad, saffron buttermilk dressing, sumac, shallot (v, gf)

## Choose a pudding

Vanilla soft serve ice cream, espresso salt-caramel sauce (v, gf)

Pistachio, and lemon thyme tart, bergamot poached apricot, crème fraiche (gf, v)

Dark chocolate and coconut milk pie, coconut yoghurt, marsala soused cherries (v)

(v) vegetarian    (pb) plant-based    (gf) without gluten containing grains    (df) dairy free    ☉ cooked in fryer which may contain allergen traces

*All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.*

*Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.*

*For those who suffer serious allergies, please speak with a manager for further information.*

*A discretionary 12.5% service charge will be added to your bill.*