
SET MENU



Suitable for groups of up to 14
{£40 pp}

For the table

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

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

Shared starters

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) ☉

Choose a main

Grilled halloumi, crispy chickpeas, 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)

Smoked duck salad, pickled nectarine, goat's cheese, leaves, walnuts (gf)

Choose a pudding

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

Dark chocolate terrine, berry compote, crème fraiche (v, gf)

(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.