





# SAMPLE REDUCED À LA CARTE MENU £75

For lunch & dinner for 8-12 guests

Menu is updated daily, price is per person

### Shared Snacks - all served

Pickles & Ferment
Olives, Orange, Garlic & Thyme
Devilled Eggs, Trout Roe, Black Sesame
Grilled Potato Bread, Green Garlic Butter

## Shared Starters - all served

Poached Leeks, Hazelnut, Pear Roasted Fennel, Burrata, Orange, Chili Crisp Cornish Bluefin Tuna, Passion Fruit & Green Chilli Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

### Individual Main - select when seated

Option 1: Burnt Mauve Aubergine, Bobby Beans & Marcona Almonds Option 2: Dayboat Cod, Pickled Seaweed & Tomato Option 3: Tamworth Pork Chop, Radicchio & Fragola Grapes

#### Shared Sides - all served

Fries Green Salad

# Individual Pudding - select when seated

Option 1: Almond Sorbet, Popcorn, Toffee Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 3: Fig Leaf Panna Cotta, Caramelised Peanuts, Lime



