



# FEAST NIGHT

## CANAPÉS

Karaage chicken, wasabi mayo

Monkfish Spiedini, lemon aioli

Shiitake & oyster mushroom  
tostada pickled red onion,  
coriander crema

Honey roasted sausages, spicy  
ketchup

## STARTERS

Cured salmon, celeriac remoulade

Falafel, tabouleh, flat breads,  
tahini

House cured meats, focaccia,  
wood fired red peppers

## MAINS

Dry aged sirloin beef  
chimichurri / bearnaise

Rotisserie chicken herb butter

Aubergine parmigiana (V)  
[pre order only]

Grilled fennel, labneh,  
pangritata, (V) [pre order only]

Caramelised sweet potato, white  
beans, miso, spring onions (V)  
[pre order only]

*Served with*

Tender stem broccoli

Crushed new potatoes, olive oil  
& parsley

Duck fat roasties, garlic &  
rosemary

V = Vegetarian

Most vegetarian dishes can be made vegan

## PUDDINGS

Crème brulee, shortbread

Churros & chocolate

*Tea & coffee to follow*

