



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
rémoulade, lemon

Roasted beetroot, Rosary goats'
cheese, pumpkin seeds

House-cured meats, focaccia,
wood-fired red peppers

MAINS

Dry-aged sirloin on the bone,
Béarnaise

Porchetta, salsa verde

Aubergine parmigiana (V)
[pre order only]

Grilled fennel, labneh, pangritata

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

Served with

French beans, roast cherry
tomatoes, pecorino

Green salad, mustard vinaigrette

Dauphinoise potatoes

Caramelised sweet potatoes

V = Vegetarian

Most vegetarian dishes can be made vegan

PUDDINGS

Tarte Tatin, crème fraîche

Chocolate brownie, mascarpone
cream

Tea & coffee to follow

