



FEAST NIGHT

CANAPÉS

Karaage chicken, wasabi mayo

Monkfish spiedini, lemon aioli

Shiitake & oyster mushroom
tostada pickled red onion,
coriander crema

Crispy layered potatoes, rare
roast beef, Béarnaise

STARTERS

Cured salmon, celeriac
rémoulade, lemon

Falafel, tabbouleh, flatbreads,
tahini

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

MAINS

BBQ leg of lamb, smoked
aubergine, salsa verde

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

Tenderstem broccoli, chilli,
garlic

Marinated tomatoes, red peppers,
sourdough, capers

Crushed new potatoes, olive oil
and parsley

Duck fat roasties, garlic,
rosemary

V = Vegetarian
Most vegetarian dishes can be made vegan

PUDDINGS

Crème brûlée, shortbread

Churros, chocolate

Tea & coffee to follow

