



C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce
60.00 per person

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

S T A R T E R S

TROUT SASHIMI

Compressed Apple | Apple Gel | Honey Dressing

WAGYU SAUSAGE

Grain Mustard Jus | Pepperonata

BEETROOT & POTATO ROSTI

Salt-Baked Beetroot | Whipped Goats' Cheese | Nut Granola

M A I N S

All main courses are served with: M Chips, 'Crate to Plate' salad and Chimichurri

SHIO KOJI-MARINATED CHICKEN

Black Garlic Purée
Miso & Yuzu Jus

MISO MUSHROOM

King Oyster Mushroom | Miso Fermented Chilli Glaze
Mushroom | Ketchup | Lemon | Panko Crumb

RUMP STEAK

Ethical Butcher | 250G

CHIMICHURRI BUTTER ROASTED TURKEY

Pincho Criollo Stuffing
Malbec And Cranberry Jus

Upgrade to Ethical Butcher Sirloin 300G for +10.00

D E S S E R T S

CHOCOLATE BROWNIE

Peanut Butter Mousse | Blackcurrant Sorbet

SELECTION OF SORBETS

Lychee | Watermelon | White Peach



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners 'Not For Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

All prices include VAT and a discretionary 13.5% service charge will be added to your bill.