

<u>Large Party Menu: 10+ people</u>

Starter & Main (option to purchase dessert on the night) - £24pp

Starter, Main & Dessert - £29pp

(supplements apply to some items)

To begin

Butternut squash soup (v)
Spiced yoghurt & granola, sourdough
(gif/vegan on request)

Crispy chicken satay Smoked almonds, chilli oil

Beef croquettes
Black garlic, cavalo nero

Mushroom & soy parfait (v)
Rye bread crisps, pickled shallots

To follow

Chargrilled chicken breast (gif)
Bubble & squeak jacket potato, tarragon velouté

Pan fried sea bass (gif) +£4 supplement Crispy potatoes, confit leeks, pickled lemons, fish velouté

Wild mushroom risotto (v)
Spinach, Parmesan, crispy onions (vegan on request)

12-hour braised beef shin +£4 supplement
Roasted white onion, brown butter mash

Roquefort & caramelised onion quiche (v)

Herb aioli, tenderstem broccoli

The beef burger

2 beef patties, Big Moc sauce, Welsh Cheddar, shredded lettuce

Served with skinny fries

The chicken burger
Crispy fried chicken breast, beetroot slaw, shredded lettuce
Served with skinny fries

80Z 28-day dry aged flat iron steak (gif) +£5 supplement
Served with skinny fries, confit garlic mushroom,
roasted cherry tomatoes & peppercorn sauce



To follow continued...

100Z 28-day dry aged rib eye (gif) +£12 supplement
Served with skinny fries, confit garlic mushroom,
roasted cherry tomatoes & peppercorn sauce

80Z 28-day dry aged fillet (gif) +£15 supplement Served with skinny fries, confit garlic mushroom, roasted cherry tomatoes & peppercorn sauce

To finish

Baked Vanilla Cheesecake (v)

Fruit compote, brioche toast

Passion Fruit Posset (gif)
Crushed meringue

Frangipane Sponge (v)
Poached pear, vanilla crème fraîche, crushed pistachio

Warm Cookie Dough (v)
Chocolate orange, vanilla ice cream

Ice Cream & Sorbets (v, gif)
3 scoops. Please ask for today's flavours (Sorbets - pb)

Vegan dessert of the day available on request

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

House salad - £5 (v)
Green leaves, Caesar dressing,
Parmesan, croutons

Seasonal greens - £4 (pb, gif)
Olive oil, sea salt

Brown butter mash - £5 (v, gif)

Hispi cabbage - £5 (v)
Roquefort cheese sauce, crispy onions, chives

Glazed carrots - £5 (pb, gif)
Smoked almonds, Maple syrup

Triple cooked chips - £4 (pb, gif)

Skinny fries - £4 (pb, gif)

Ten Degrees fries - £5 (gif) Sea salt, Parmesan & triple mustard mayo

Celebrating a Special Event?

Add a cocktail tree, champagne or bottle of bubbly with complementary sparklers!