



Feasting Sharing Menu

Min 4 people / 2 days pre-order / 7 day pre-order for groups of 16+ guests

Served to share

£ 59pp

STARTERS

Charcuterie Board (sd/g/m)
Garlic Butter Sourdough (v/d/g)
Smoked Salmon Tart, Creme Fraiche, Smoked Chilli Jam (f/d/g)

MAINS

Chateaubriand 550g
Smoked Sirloin 500g

Served with all sauces:

Peppercorn (f/g/d/sd) – Blue Cheese (v/d) – Red Wine (sd) – Garlic Butter (v/d)

SIDES

Chips (vg), Tenderstem Broccoli (vg), Round Lettuce (v/d/g)

DESSERTS

Burrata Cheesecake (v/d/g/e)
Treacle Tart (v/d/g/e)
Chocolate Brownie (v/d/g/e)

Served with a selection of ice-cream:

Mascarpone (v/d) – Vanilla (v/d/e) – Raspberry Sorbet (vg)

Before ordering, please speak to our staff if you have a food allergy or intolerance

Whilst we take every precaution, please beware, the consumption of under cooked burgers may present a health risk

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n)
Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)

**Join us in supporting Hospitality Action*