

2 courses £28
3 courses £35
Minimum 20 people

Set Menu

For the Table

Artisan Bread *ve*
Olive oil, balsamic vinegar

Marinated Olives *ve*
Olive oil, chilli, garlic, herbs

Starters

Mushroom Bruschetta *v*
Sautéed creamy mushrooms, toasted sourdough, garlic, herbs, olive oil, Parmesan shavings

Spiced Lamb Kofta
Tzatziki

Sticky Harissa Cauliflower Bites *ve*
Spring onions, chilli

Sticky Harissa Glaze Chicken
Spring onions, chilli

Buttermilk Calamari
Smoked paprika & garlic coating, harissa mayonnaise

Mains

Caesar Salad
Soft-boiled free-range egg, salted anchovies, crispy pancetta, gem lettuce, Parmesan shavings, croutons, house Caesar dressing
^a *chicken or cauliflower bites*

Slow Roasted Pork Belly
Wrapped in porchetta spices, seasonal veg, mash, apple sauce, rich red wine gravy

Smoked Haddock & Mozzarella Fishcakes
Fried egg, tartare sauce, salad leaves, marinated tomatoes, fresh dill

8oz Steak Frites
8oz flat iron steak, served pink, marinated tomatoes, fresh rocket, French fries

Aubergine Milanese Burger *ve*
Dill pickle, lettuce, tomato, rocket & basil pesto, hummus, brioche bun, French fries
■ *halloumi* *v* 5.00

Desserts

Biscoff Cheesecake
Topped with luscious banoffee sauce

Chocolate Brownie
Chocolate sauce, vanilla ice cream

Baked Chocolate Chip Cookie Dough *ve*
Toffee sauce, ice cream

Rum Baba
Moist, rum-soaked brioche, whipped mascarpone cream, finished with apricot glaze and lemon zest



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

v Vegetarian *ve* Vegan