



SET A LA CARTE MENU FOR PARTIES OF TEN OR MORE

To Begin...

SOUP OF THE DAY (gf/v)

Served with warm breads

SHREDDED CONFIT DUCK LEG (gf)

Chicory, pickled carrots, clementine dressing, vegetable crisps

KILN CURED HADDOCK (gf)

Toasted brioche, poached hens egg, bacon crumb

SPANISH STYLE FISHCAKES

Serrano ham crisps, baby leaf salad, lemon mayo/gremolata

To Continue...

MAPLE SYRUP GLAZED DUCK BREAST (gf)

Roast carrot puree spinach, cumin baked baby potatoes

PARISIAN BURGER (CHOICE OF BEEF OR CHICKEN)

Panko crumbed brie & bacon jam, hand cut fries

PANCETTA WRAPPED CHICKEN SUPREME (gf)

Potato gnocchi, wild mushrooms, spinach, shallot ragout, thyme infused jus

LIME AND CHILLI SEABASS (gf)

Buttered asparagus & samphire, citrus scented pomme puree, siracha sabayon

8oz PRIME SIRLOIN (£5 supplement) (gf)

12oz PRIME SIRLOIN (£8 supplement) (gf)

Served with tobacco onions, pepper sauce & hand cut fries

PEA, ASPARAGUS LINGUINE PASTA BOWL (v)

Chimichurri

A choice of chef's home-made desserts, Patterson's blend coffee/tea & chocolate mints

2 courses £21.95 // 3 courses £25.95

*If you have any allergies or special dietary requirements please inform your server
GF can be modified to gluten free*