

sample. casual group menu.

for groups over 10

The menu below is designed to be laid out as a delicious spread for your guests to help themselves at their leisure.

It's perfect for casual style events, but something more substantial than canapes.

Please let us know of any dietary requirements and we'll cater accordingly (vegan options available)

salads.

pearl couscous, pomegranate, seed mix new potato, capers, mustard cress caesar salad, bacon, anchovies

warm dishes.

spiced slow-cooked lamb, house pickles, flatbread black lime brick pressed chicken thigh, coriander chilli salsa meat free option miso glazed aubergine

£30 pp

add-on options.

seasonal cheese plank (4 types), crackers, quince £54

British charcuterie plank (4 types), sourdough crackers, chilli jam £72

cake slices £3.50 | brownies £4 | whole cake £40 (serves 12 people) choose from - classic vanilla cheesecake • chocolate cake • strawberry jam cake

v - vegetarian | vg - vegan | vo/vgo - vegetarian/vegan option available (please ask) *indicates allergen can be omitted celery | gluten | crustaceans | fish | molluscs | eggs | lupin | dairy | mustard | nuts | peanuts | sesame | soya | so (sulphites)

Please let us know before ordering if you have any dietary requirements. Menu subject to change and availability. We will add a discretionary 12.5% service charge to your bill, 100% of all gratuities are shared between the team.

key.