



Menu available Fridays & Saturdays

Choose the same menu price for the entire group;

- Groups **11 to 16** can order individual choices on the night from pre-selected group menus
- Groups **17 and above** are required to choose same starter/main/dessert for the entire group
- Most dietary requirements can be accommodated, please inform us in advance

Soho Square £40 per person	Golden Square £50 per person
<p data-bbox="613 563 728 587">STARTERS</p> <p data-bbox="309 596 1032 719">Spicy Thai parsnip soup, apple & chive oil, sesame croutons Heritage beetroot, blackberries, Crottin de Chavignoli & walnuts Whiskey maple cured salmon, pressed cucumber, blood orange gel Pork, pistachio & bacon terrine, fig relish, toasted brioche</p> <p data-bbox="629 759 712 783">MAINS</p> <p data-bbox="304 793 1037 948">Scottish salmon, Shetland mussels, sea vegetable & saffron sauce Mozzarella risotto, confit tomatoes & basil pesto Goat's cheese tortellini, sautéed pumpkin, sage & pine nuts, crispy kale, chilli seeds Braised beef cheek, cep crumb, roast garlic mash, Chantenay carrots</p> <p data-bbox="607 987 741 1011"><i>Served with</i></p> <p data-bbox="510 1021 833 1078">Mashed potatoes Green beans & crispy shallots</p> <p data-bbox="613 1126 728 1150">DESSERTS</p> <p data-bbox="353 1160 987 1283">Chilled pineapple carpaccio, passion fruit, mango sorbet Vanilla crème brûlée, raspberries, chocolate chip cookie Red wine poached pear & ginger Eton mess, vanilla cream Selection of cheeses, grapes, quince & crackers (£5 suppl.)</p>	<p data-bbox="1473 563 1588 587">STARTERS</p> <p data-bbox="1167 596 1899 719">Baby & Jerusalem artichokes, quinoa, crispy skins, toasted hazelnuts Yellow fine tuna tartare, citrus dressing, tobiko, nori rice crackers Whiskey maple cured salmon, pressed cucumber, blood orange gel Braised duck, prunes & liver terrine, toasted hazelnuts & crisp toast</p> <p data-bbox="1489 759 1572 783">MAINS</p> <p data-bbox="1122 793 1951 948">Stone bass, caramelized cauliflower, smoked caviar, tarragon oil Hereford sirloin steak, truffle mash, peppercorn sauce Goat's cheese tortellini, sautéed pumpkin, sage & pine nuts, crispy kale, chilli seeds Seabass fillet, Cornish crab, buttered cabbage, parsnip puree, red wine sauce</p> <p data-bbox="1467 987 1601 1011"><i>Served with</i></p> <p data-bbox="1370 1021 1693 1078">Mashed potatoes Green beans & crispy shallots</p> <p data-bbox="1473 1126 1588 1150">DESSERTS</p> <p data-bbox="1218 1160 1852 1283">Chocolate ganache, sherbet, pistachio ice cream Chilled pineapple carpaccio, passion fruit, mango sorbet Warm chocolate fondant, dried cherries, vanilla ice cream Selection of cheeses, grapes, quince & crackers (£5 suppl.)</p>

Menus are available for groups and are subject to change.

Please make your selection and email it back to your coordinator at least 14 working days in advance.

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please contact your waiter if you require any information regarding allergies or intolerances.