100 WARDOUR ST

Menu available 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

STARTERS

Chilled gazpacho soup, black olive tapenade & sour dough croutons (V)
Coriander cured salmon, celery, coriander yoghurt, pickled mustard seeds
Duck croquettes, sauce gribiche, hazelnut & pea shoot salad
Watermelon & burrata cheese, freekeh, spring onions & herb salad (V)

MAINS

Cornish cod loin, crushed ratte potatoes, artichoke, lemon & caper sauce
Summer vegetable risotto, lovage pesto & shaved fennel (V)
Corn fed chicken breast, sweetcorn puree, grilled baby gem
Steamed sea bream, tender stem broccoli, chilli & orange butter sauce

Served with

French fries
Green beans & crispy shallots

DESSERTS

Honey crème brulee, dark chocolate & rosemary biscotti
Red raspberry parfait, Suffolk peaches, almond oat crumble
Lemon & elderflower posset, fresh blackberries & lavender meringue
Selection of cheeses, grapes, quince & crackers **(£5 suppl.)**

Golden Square £50 per person

STARTERS

Chilled gazpacho soup, black olive tapenade & sour dough croutons (V)
Brixham white crab meat & salt water prawn cocktail, avocado, gem lettuce
Steak tartare, confit egg yolk, pickled baby onions, crisp toast
Quinoa salad, cucumber, radishes, cranberries & mixed nuts (VG)

MAINS

Scottish seatrout, seafood fregola, lovage & lemongrass broth
Roasted lamb rump, caramelised onion puree, grilled baby gem, girolles
Tomato & mozzarella tortellini, tomato sauce, baby spinach, pine nuts (V)
Hereford sirloin steak, tender stem broccoli & peppercorn sauce

Served with

French fries
Green beans & crispy shallots

DESSERTS

Lemon & elderflower posset, fresh blackberries & lavender meringue
Honey crème brulee, dark chocolate & rosemary biscotti
Warm chocolate fondant, fresh strawberries, strawberry ice cream (GF)
Selection of cheeses, grapes, quince & crackers **(£5 suppl.)**

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.