



**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

<b>Soho Square £40 per person</b>	<b>Golden Square £50 per person</b>
<p style="text-align: center;"><b>STARTERS</b></p> <p>Chilled gazpacho soup, tapenade, sour dough croutons (VG) Ceviche of seabass, jalapeno, lime &amp; mango Burrata, watermelon, Parma ham, balsamic reduction Tabbouleh, quinoa, sweet potato, cucumbers, seeds, nuts (VG)</p> <p style="text-align: center;"><b>MAINS</b></p> <p>Cornish cod loin, crushed ratte potatoes, artichoke, lemon, caper sauce Summer vegetable risotto, courgettes, fennel, pesto (VG) Corn fed chicken breast, sweetcorn puree, grilled baby gem Salmon fillet, tender stem broccoli, chili, orange butter sauce</p> <p style="text-align: center;"><i>Served with</i></p> <p>French fries Green beans &amp; Sichuan pepper</p> <p style="text-align: center;"><b>DESSERTS</b></p> <p>Honey crème brulee, dark chocolate, rosemary cookies (V) Red raspberry parfait, Suffolk peaches, almond oat crumble Lemon panna cotta, fresh blackberries, lavender meringue Selection of cheeses, grapes, quince &amp; crackers (<b>£5 suppl.</b>)</p>	<p style="text-align: center;"><b>STARTERS</b></p> <p>Chilled gazpacho soup, tapenade, sour dough croutons (VG) Tuna tartare, sesame, soya, nori rice cracker Veal carpaccio, truffle crème fraiche, runner bean, parmesan Tabbouleh, quinoa, sweet potato, cucumbers, seeds, nuts (VG)</p> <p style="text-align: center;"><b>MAINS</b></p> <p>Salmon fillet, tender stem broccoli, chili, orange butter sauce Cornish cod loin, crushed ratte potatoes, artichoke, lemon, caper sauce Tomato &amp; mozzarella tortellini, tomato sauce, pistachios (V) Hereford sirloin steak, truffle mash potatoes &amp; peppercorn sauce- <b>served pink</b></p> <p style="text-align: center;"><i>Served with</i></p> <p>French fries Green beans &amp; Sichuan pepper</p> <p style="text-align: center;"><b>DESSERTS</b></p> <p>Lemon panna cotta, fresh blackberries, lavender meringue Honey crème brulee, dark chocolate, rosemary cookies Warm chocolate fondant, raspberry sorbet, pistachios Selection of cheeses, grapes, quince &amp; crackers (<b>£5 suppl.</b>)</p>

(VG) Vegan, (V) Vegetarian

**Menus are available for groups and are subject to seasonal 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.