



## GROUP MENU £55 PER PERSON

### STARTERS

Charcoal roasted cauliflower, miso, vegan almond ricotta, chilli VG 444 kcal

Prawns Pil Pil, paprika, lemon, chilli, panko breadcrumbs 376 kcal

Salmon crispy nigiri, chipotle mayonnaise, honey soy 371 kcal

Burrata, roasted crown prince squash, pine nuts, balsamic V 431 kcal

### MAINS

Smoked aubergine paella, red pepper, okra, pil pil VG 298 kcal

BBQ prawn's charcoal tagliolini, salmon pearl butter 711 kcal

Thai green curry, aubergine, peppers, baby corn (Chicken 793 kcal or Aubergine VG 417 kcal)

Josper grilled rib eye steak, peppercorn sauce, cress salad 881 kcal

### SERVED WITH

Chips, parmesan & truffle oil 670 kcal

Chargrilled tenderstem broccoli, pil pil VG 272 kcal

### DESSERTS

Coconut panna cotta, passion fruit, coconut crumb VG 474 kcal

Strawberry pavlova, strawberry, basil, Chantilly cream V 300 kcal

Valrhona chocolate fondant, salted caramel ice cream V 396 kcal

#### Selection of ice cream & sorbet

Very vanilla ice cream V 43 kcal	Raspberry sorbet VG 41 kcal	Vegan chocolate ice cream VG 42 kcal
Mango sorbet VG 26 kcal	Strawberries and cream V 47 kcal	Lemon sorbet VG 30 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% discretionary service charge will be added to your bill. Prices include VAT.