

100 WARDOURST

GROUP MENU £55 PER PERSON

STARTERS

Scallop ceviche, coconut & lime tiger's milk, guacamole, corn tortilla chips 209 kcal

Burrata, datterino tomatoes, lovage pesto, extra virgin olive oil V 612 kcal

Hummus, Kalamata olives, harissa, red onion & parsley salad, flatbread VG 377 kcal

Beef tartare, thyme crostini 464 kcal

MAINS

Baked cod, sundried tomatoes, herb new potatoes, Romesco sauce 657 kcal

Josper grilled rib eye steak, peppercorn sauce, cress salad 773 kcal

Potato gnocchi, asparagus, lovage, peas VG 461 kcal

BBQ lamb cutlets, baba ghanoush, garlic & mint sauce 1052 kcal

SERVED WITH

Truffle & Parmesan chips V 754 kcal

Tenderstem broccoli, confit shallots, pil pil oil VG 368 kcal

DESSERTS

Vanilla panna cotta, wild berries, Cantuccini crumb V 545 kcal

Baba Mignon, spiced rum soaked golden raisins, pistachios, crème fraîche V 405 kcal

Medjool date & dark chocolate mousse, spiced raspberry jam, raspberries VG 317 kcal

Apple Tarte Tatin, Calvados syrup, vanilla ice cream V 480 kcal

Please note for parties of 20 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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

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