

GROUP MENU 55

AMUSE BOUCHE

Chef's Palate Teaser

STARTERS

Pea & Mint Soup, Focaccia Crouton *pb*

Grassroots Farm Steak Tartare, Avocado, Wasabi, Toast

Crispy Prawns, Yuzu, Soy, Sweet Chilli Sauce

MAINS

Free Range Herb Fed Chicken Breast, Oyster Mushrooms, Salsa Verde *gf*

Grilled Hispi Cabbage, Mushroom-Garum Caramel, Celeriac Remoulade, Sweet Onion Jus *pb, gf*

Peterhead Cod, Clams, Bok Choi, Lobster Velouté

SIDES TO SHARE

Koffman Fries, Maldon Sea Salt *pb*

Triple Cooked Chips *pb*

Buttered Spring Greens

Green Salad, Honey Mustard Vinaigrette

Tenderstem Broccoli, Garlic, Lemon

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream *v*

Crème Caramel, Sour Cherries *v*

Chocolate Fondant, Coconut Chantilly *pb*

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.