

Feast Menu

£60PP

For groups of 10 guests or more

A luxurious banquet-style dining experience, designed to be shared amongst the table

On Arrival

Rosemary & Sea Salt Focaccia

Freshly baked focaccia served warm with extra virgin olive oil and aged balsamic vinegar

Artisan Charcuterie Board

A curated selection of premium cured meats, house pickles and rustic artisan breads

Grand Event

Dry-Aged 20oz Bone-In Ribeye

Expertly grilled and served with classic Béarnaise sauce

Chargrilled Bavette Steak

Grass-fed bavette finished with vibrant chimichurri

Heritage Lamb Cutlets

Flame-grilled lamb cutlets with crispy capers and herb butter

Blackened Jerk Chicken

Free-range chicken marinated in aromatic Caribbean spices

Pan-Roasted Seabass

Served with silky creamed spinach and brown butter

For The Table

Rosemary Roasted Potatoes

Crisp roast potatoes with rosemary and sea salt

Tenderstem Broccoli

With chilli flakes and Maldon sea salt

Seasonal Leaf Salad

Dressed with a light house vinaigrette

Truffle & Parmesan Fries

Finished with shaved Parmesan and white truffle oil

To Finish

Artisan Cheese Selection

A carefully chosen selection of British and Continental cheeses, served with crackers, grapes and seasonal chutney