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

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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

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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

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To Finish

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

THE

GRAND

FEAST MENU

A Feast Designed for Sharing, Celebrating and Bringing People Together