

PARTY MENU

£37 PER PERSON

-MARINATED OLIVES (GF) (VG)

-WARM CIABATTA, WHIPPED BROWN BUTTER

**-BAKED CAMEMBERT WITH CHILLI JAM,
WARM CIABATTA**

-YAKINIKU PORK BELLY, PINEAPPLE (GF)

-KOREAN FRIED CHICKEN

-DUCK LIVER PARFAIT, BEETROOT, FIG, ONION BREAD

-BRAISED OX CHEEK, CORN, JALAPENO (GF)

**-SOY CURED CONFIT SALMON, CELERIAC,
KIMCHI KETCHUP (GF)**

-HERB CRUSTED HADDOCK, SMOKED CHOWDER

-KING PRAWNS, CORN VELOUTÉ, CHORIZO (GF)

-KOREAN FRIED TOFU, KIMCHI SLAW (VG)

-STUFFED MUSHROOM, CASHEW CRUMBLE (VG)(GF)

-TWICE BAKED PERL LAS SOUFFLE, BALSAMIC GRAPES

-ROAST CAULIFLOWER, KATSU SAUCE (GF)(VG)

-SKIN ON FRIES, MUSHROOM SALT

-SMOKED BUTTER AND CHIVE MASH (GF)

-BEETROOT, FIG AND HAZELNUT SALAD (GF)(VG)

AFTERS TO BE ORDERED ON THE EVENING

-DARK CHOCOLATE GANACHE CAKE, BANANA, MISO, PEANUT (GF)

**-APPLE AND BROWN BUTTER TART, BLACKCURRANT SORBET
CRÈME ANGLAISE**

-WHITE CHOCOLATE AND YUZU TART, MANGO SORBET

-COCONUT PANNA COTTA, ROAST PINEAPPLE (VG)(GF)

