

# STARTERS

GUESTS CHOOSE 1

**PERI PERI GRILLED OCTOPUS**  
SWEET POTATO PURÉE | CHIMICHURRI | ROASTED PEPPERS

**SOUTHERN FRIED CHICKEN**  
CREAMED CORN | CANDIED JALAPEÑO

**COURGETTE & RICOTTA TART (V)**  
TOASTED ALMONDS | ROCKET AND PEA SALSA

# STEAKS & SHARING BOARD

## INCLUDED

**YAKINIKU GRILLED BAVETTE STEAK**  
APPROX. 120–150G PER PERSON  
CHARGRILLED AND SLICED TO SHARE

## UPGRADE OPTIONS

**GRILLED FILLET STEAK +£12 PER PERSON**  
APPROX. 180–200G PER PERSON  
LEAN, TENDER AND REFINED, CUT FROM THE CENTRE OF THE FILLET

**CHATEAUBRIAND TO SHARE +£15 PER PERSON**  
APPROX. 220–250G PER PERSON  
THICK-CUT CENTRE FILLET, ROASTED AND SLICED, KNOWN FOR ITS TENDERNESS

**CÔTE DE BOEUF TO SHARE +£16 PER PERSON**  
APPROX. 250–300G PER PERSON  
BONE-IN RIBEYE, RICHLY MARBLED FOR FLAVOUR

**TOMAHAWK STEAK TO SHARE +£18 PER PERSON**  
APPROX. 250–300G PER PERSON  
LARGE BONE-IN RIB STEAK, COOKED OVER HIGH HEAT FOR A BOLD, SMOKY FINISH

**PORTERHOUSE STEAK TO SHARE +£20 PER PERSON**  
APPROX. 300G PER PERSON  
SIRLOIN AND FILLET ON THE BONE, OFFERING THE BEST OF BOTH CUTS

# PRIVATE DINNING MENU

£ 6 5 P P

## SERVED ALONGSIDE

**SMOKED GARLIC BUTTER ROAST CHICKEN**  
SLOW ROASTED AND FINISHED WITH SMOKED GARLIC BUTTER

**GARLIC AND HERB CRUSTED HALLOUMI (V)**  
GREEN OLIVE SALSA

## SIDES

**HERBY POTATOES**  
RATTE POTATOES IN HERB BUTTER

**TRUFFLE FRIES**  
THIN FRIES TOPPED WITH BLACK TRUFFLE AILOI, PARMESAN & CHIVES

**CAESAR SALAD**  
GEM WEDGES TOPPED WITH CAESAR DRESSING & CRISPY BACON

**HERITAGE TOMATO & ROCKET**  
HERITAGE TOMATOES DRESSING IN AN BASIL & OLIVE OIL DRESSING TOPPED WITH PEPPERY ROCKET

## TABLE SAUCES

CHIMMI CHURRI  
BLUE CHEESE SAUCE  
BÉARNAISE SAUCE

# DESSERTS

GUESTS CHOOSE 1

**CLASSIC TIRAMISU**  
SERVED WITH AFFOGATO

**LEMON AND POPPY SEED CAKE**  
WHITE CHOCOLATE GANACHE, LEMON SORBET

**BERRY SUNDAE**  
TONKA BEAN ICE CREAM, BLONDE CHOCOLATE, CANDIED NUTS