



SHARING MENU

£65 Per Head

OUR GROUP SHARING MENUS SHOWCASE THE VERY BEST OF WHAT WE DO AND ARE SERVED FAMILY-STYLE FOR A RELAXED, SOCIABLE DINING EXPERIENCE.

FIRST

CAULIFLOWER HUMMUS
crudités



SECOND

WOOD SMOKED MACKEREL PÂTÉ
cucumber relish, melba toast

SMOKED BRISKET CROQUETTES
chilli mayo, sauerkraut

COAL ROASTED BEETROOT CARPACCIO
whipped feta, aged balsamic



THIRD

SLOW ROAST WEST COUNTRY BEEF
fresh horseradish, bone marrow gravy

WHOLE TIGER PRAWNS
lemon, garlic butter

served with a jacket potato topped with sour cream, cheddar, chives & a mixed leaf salad



FOURTH

CHEESECAKE
flavour of the day

DESIGNED FOR A MINIMUM OF 12 GUESTS. ADVANCED BOOKING IS REQUIRED.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES IN ADVANCE.

WINE RECOMMENDATIONS

WHITE

GAVI DI GAVI CÀ DA BOSIO • £55 btl

Piedmont, Italy, 2024

crisp and mineral, with bright fruit notes.

Great with river fish and vegetables.

RIESLING RUPPERTSBERGER • £43 btl

Pfalz, Germany, 2023

fresh and aromatic, with peach and lime.

Ideal for grilled white fish.



RED

CHÂTEAU MALEDAN • £47 btl

Bordeaux, France, 2020

earthy, with ripe black fruits.

Perfect with roast beef and vegetables.

CÔTES DU RHÔNE VILLAGES • £54 btl

Rhône, France, 2022

juicy and floral, medium-bodied.

Pairs well with slow-roasted meats.

DESIGNED FOR A MINIMUM OF 12 GUESTS. ADVANCED BOOKING IS REQUIRED.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES IN ADVANCE.



SHARING MENU

£120 Per Head

OUR GROUP SHARING MENUS SHOWCASE THE VERY BEST OF WHAT WE DO AND ARE SERVED FAMILY-STYLE FOR A RELAXED, SOCIABLE DINING EXPERIENCE.

FIRST

COD'S ROE
crudités

SECOND

GRILLED SCALLOPS
beurre blanc, bacon lardons

SMOKED BRISKET CROQUETTES
chilli mayo, sauerkraut

THIRD

GRILLED CORNISH SOLE
lemon, garlic butter

served with charred baby gem and a butter vinaigrette dressing

FOURTH

AXEHANDLE RIBEYE • PORTERHOUSE

choice of sauces: béarnaise, fresh horseradish, peppercorn, garlic butter, salsa verde

served with roasted garlic new potatoes, creamed spinach,
truffled mac & cheese, watercress and shallot salad

FIFTH

CHEESECAKE
flavour of the day

DESIGNED FOR A MINIMUM OF 12 GUESTS. ADVANCED BOOKING IS REQUIRED.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES IN ADVANCE.

WINE RECOMMENDATIONS

WHITE

CHABLIS ALAIN GAUTHERON • £68 btl

Burgundy, France, 2023

unoaked and elegant, with crisp minerality and apple notes.
Pairs beautifully with shellfish and grilled fish.

MENETOU-SALON CLÉMENT • £60 btl

Loire Valley, France, 2023

bright and zesty, with lemon, passionfruit and minerality.
Perfect for white fish and shellfish.



RED

MALBEC SAURUS • £71 btl

Patagonia, Argentina, 2022

barrel-aged with plum, cassis, vanilla, and chocolate.
Excellent with smoky, rich meats.

CABERNET SAUVIGNON RESERVE VERGELEGEN • £68 btl

South Africa, 2018/22

bold and full-bodied, with blackcurrant, spice and plum.
Best with coal-roasted meats.

DESIGNED FOR A MINIMUM OF 12 GUESTS. ADVANCED BOOKING IS REQUIRED.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES IN ADVANCE.