

SAMPLE

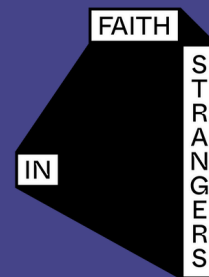
Sharing (+8 larger groups)

£49pp - Served family style, to share

Dashi Martini 11

House Champagne 62

Magnums for the Table, ask.



Snacks

Focaccia, rosemary butter

Deep fried devilled eggs, caviar

Panisse, black olive tapenade, fried sage

Starters

Spiced carrots, yoghurt, hazelnuts

Cured chalk stream trout, green harissa, pickled chillies, preserved lemon

Mains

Roast chicken, creamed sweetcorn, kent greens, roasting juices

Or

Whole baked brill, tarragon butter sauce, lemon

Owley farm mushrooms, cracked wheat, fine herbs

Or

Wing rib of beef, cafe de paris butter (+£18 supplement per person)

Sides

Green salad

Pink firs, garlic butter

Dessert

Raspberry pavlova

Or

Chocolate ganache, creme fraiche, cherries

3 Cheeses, pate de fruit, crackers (+£14 supplement per person)

SHARING

SAMPLE



Feasting (+8 larger groups)

£65 per person - Served family style, to share

Dashi Martini 11

House Champagne 62

Magnums for the Table, ask

Snacks

Focaccia, rosemary butter

Deep fried devilled eggs, caviar

Panisse, black olive tapenade, fried sage

Starters

Spiced carrots, yoghurt, hazelnuts

Cured chalk stream trout, green harissa, pickled chillies, preserved lemon

Salt fish escabeche, romana courgettes, basil aioli

Mains

Grilled lamb leg, green sauce

Or

Whole baked brill, tarragon butter sauce, lemon

Owley farm mushrooms, cracked wheat, fine herbs

Or

Wing rib of beef, cafe de paris butter (+£18 supplement per person)

Sides

Green salad

Pink firs, garlic butter

Dessert

Raspberry pavlova

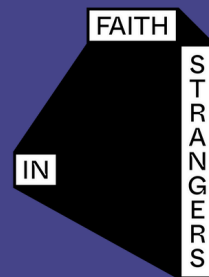
Or

Chocolate ganache, creme fraiche, cherries

3 Cheeses, pate de fruit, crackers (+£14 supplement per person)

FEASTING

SAMPLE



Feasting Deluxe (+8 larger groups)

£85 per person - Served family style, to share

Dashi Martini 11

House Champagne 62

Magnums for the Table, ask

Snacks

Focaccia, rosemary butter

Deep fried devilled eggs, caviar

Panisse, black olive tapenade, fried sage

Starters

Salt & vinegar sea bass

Salt fish escabeche, romana courgettes, basil aioli

Spiced carrots, yoghurt, hazelnuts

Cured chalk stream trout, green harissa, pickled chillies, preserved lemon

Mains

Roast chicken, creamed sweetcorn, kent greens, roasting juices

Or

Whole baked brill, tarragon butter sauce, lemon

Owley farm mushrooms, cracked wheat, fine herbs

Or

Grilled leg of lamb, green sauce

Sides

Green salad

Pink firs, garlic butter

Dessert

Strawberry sorbet

Raspberry pavlova

or

Chocolate ganache, creme fraiche, cherries

3 Cheeses, pate de fruit, crackers

FEASTING DELUXE