

Occasions



Taster menu

65.99 PP

Sourdough, chicken butter
Goat's curd, beetroot meringue
Dry aged beef tartar, wasabi, daikon, rice
Confit salmon, cod roe, seaweed, avocado
Dry aged Cornish duck, star anise, pomme sarladaise
Blueberry & tarragon rice pudding
Chocolate crèmeux, sea buckthorn
Optional selection of English cheese & homemade biscuits



Themed events

TAILOR YOUR EVENT - TRY A THEMED MENU
WE CAN ALSO HELP WITH ENTERTAINMENT & VENUE DRESSING FROM 29.99

Spanish tapas

SAMPLE MENU

Pan rustic & vinagre de jerez
breads with sherry vinegar dip
Manzanilla olives & encurtidos
olives, anchovies & pickles
Patatas bravas - potatoes & tomato sauce
Pimientos de padrón - fried Spanish chillies
Gambas pil pil - prawns in garlic
Chorizo en vino tinto - chorizo in red wine
Paella de marisco - seafood paella
Croquettes serrano - ham & potato croquettes
Higos & serrano - figs & ham
Albondigas en salsa - meatballs in tomato sauce
Calamari frittis - fried calamari
Crema catalina - spanish burnt custard cream

Street food

SAMPLE MENU

Kabuli Chana: (India) roasted spiced chickpeas
Carne Asada: (Mexico)
tacos, chilli beef, salad, coriander
Sardinas Plancha: (Spain) grilled sardines
Aloo Tikki: (North India) vegan pea & potato cake
Gua Bao: (Taiwan)
steamed buns with hoisin pulled chicken
Pho: (Vietnam) shrimp soup
Lobster Rollin': (London) lobster & avocado rolls
Moo Ping: (Thailand)
marinated pork skewers & sticky rice
Choripan: (Argentina)
spiced pork & paprika sausage
Crêpes Suzette: (France) french style pancake