



Sample Dinner Feasting Menu

Each course is served feasting style on sharing platters

Starters

The table will receive all of the below to share

House pickles (vg, gf)

Aubergine, confit garlic, golden sultanas & walnut (vg, gf)

Whipped feta, honey & crunchy chilli oil (gf)

Wood fired flatbread (vg)

Cobble Lane charcuterie, pickles (gf)

La Latteria burrata, pine nut agrodolce & rainbow chard (v, gf)

Mains

Please select two mains for the group to share

Charred hispi cabbage, black garlic, miso, crispy shallots (vg, gf)

Creedy Carver chicken, wild garlic, baby onions, salsify (gf)

Wood fired monkfish, fresh peas, crème fraiche, trout roe (gf) ~ £5pp supplement

Duroc pork tomahawk, miso, apple (gf) ~ £8pp supplement

Sides

The table will receive all of the below to share

Wood fired Pink Fir potatoes, garlic, sage (vg)

Purple sprouting broccoli, whipped tahini, green chilli, almond (vg, gf)

Dessert

Rhubarb & custard ice cream sundae, poached rhubarb, toasted milk tuile

(v, gf on request)

Prior to your meal, please inform us of any allergies or food intolerances.

Filtered sparkling or still water - £2.5 per bottle.

A discretionary 13.5% service charge will be added to the bill.



Optional Dessert Supplement

Neal's Yard cheese selection, Hedgeley Farm honeycomb, quince membrillo & turmeric
lavash ~ £7pp supplement

Snacks

Available to add on for supplement fees laid out below

Salted Calabrian almonds (vg, gf) £5

Marinated olives (vg, gf) £5

House focaccia, herb oil (vg) £6

Crispy shiitake mushrooms, aioli (v, df) £8

Cobble lane charcuterie, pickles (df, gf) £14

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