



## Sample Dinner Feasting Menu

*Each course is served feasting style on sharing platters*

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### Starters

*The table will receive all of the below to share*

Garden pickles (vg, gf)

Milano carrot, walnut, ginger, Baharat spice (vg, gf)

Whipped feta, honey & crunchy chili oil (v, gf)

Wood fired flatbread (vg)

Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (gf)

### Mains

*Please select two mains for the group to share*

Charred hispi cabbage, Kashmiri chili, lime, miso & herbs (vg)

Creedy Carver chicken, shiitake, salsify & sage

ChalkStream trout, leeks, bergamot & finger lime (gf) ~ £5pp supplement

Duroc pork rump, quince, Habanero chilli & lardo (df, gf) ~ £8pp supplement

### Sides

*The table will receive all of the below to share*

Potato & fennel gratin, Westcombe cheddar curds

Bitter leaves, winter citrus with pink grapefruit & miso citronette (vg, gf)

### Dessert

Spiced pumpkin sundae, caramelised puff pastry and torched meringue (v)

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.



## **Snacks**

*Available to add on for supplement fees laid out below*  
Spiced cashews, Kashmiri chili & black lime (vg, gf) £5

Cerignola olives, za'atar & citrus (vg, gf) £5

Wildfarmed focaccia, herb oil (vg) £6

Salted cod fritters, coriander yoghurt, tamarind, curry leaves £9.5

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