Festive Menu

all dishes listed below will be served as a shared spread between every three guests

Chicken Lollipop
panko, tangerine marmalade

Starter

Hummus (VG)
warm braised aubergine relish

Milk Bread (V)
poppy seeds, rose and lemon butter

Smoked Salmon
pickled fennel, labneh, black grapes, za'atar, dill

Tomato Carpaccio
anchovy aioli, capers & shifka

The Feast

Slow-Cooked Beef Osso Buco
mograbieh, prunes, soft herbs

Ratte Potato (V)
lime aioli, plum ketchup & green shawarma spice

Roasted squash (V)
romesco, pecorino & pine nuts

Cauliflower Gratin (V)
parmesan crumble, cauliflower puree

Pudding

Tiramisu
kahlúa

or

Sticky Toffee Pudding
black tahini caramel

£79pp

*vegetarian/vegan option available
Allergens: Please inform a member of our team of any allergies or dietary requirements.
Traces of allergens may be present. Service Charge: 12.5% optional service charge applies.