

## PARTY SET MENU

For Party 12 + PRE ORDER ONLY

## **40 PER PERSON**

## **NIBBLES TO SHARE**

Artisan bread, seaweed butter
Grilled Padrón peppers, sea salt
Salt & pepper whitebait, harissa mayo

#### **STARTERS**

Cornish mussels, lemongrass, green chilli, ginger, coriander

Dry-aged beef carpaccio, lemon anchovy dressing, fresh chives

Burrata oven-dried tomatoes, basil oil, hazelnut V

Safron arancini, vegan mozzarella, tomatillio, jalapeño salsa VG

# **MAIN**

Pan fried sea bass, homemade gnocchi, courgette, asparagus, peas, truffle
Crispy duck leg peas, pancetta, wilted lettuce
8oz dry-aged Sirloin, Merlot pepper sauce, double-dip chips (+6 supplement)
Homemade ravioli, smoked burrata, roasted tomatoes, toasted pistachios V
Homemade herb gnocchi, oyster mushrooms, garden peas, truffle oil VG

#### **DESSERTS**

Dark chocolte & Amaretto fondant

Salted carmel cheesecake pralines, Dulce de Leche

Selection of sorbets VG