



TAILORED GROUP MENU £35PP

SMALL PLATES

GOCHUJANG CHICKEN

sesame & green onion

KATAIFI PRAWNS

black garlic & lime aioli, togarashi

MINI LAMB KOFTA

harissa hummus & parsley

MANCHURIAN

fried vegetables in sweet & tangy sauce

MAIN COURSE

ROASTED SALMON & SPICED CAULIFLOWER RICE

sambal, green beans, tomato, mango, lemon yogurt & basil

PORK BELLY - SLOW COOKED & CRISPY

potato, chorizo, spinach, gochujang miso & shallots

PRAWN SHIITAKE NOODLE BOWL

pak choy, green onion, sesame, carrot, egg, chilli & coriander

CHICKEN SHAWARMA BOWL

freekeh salad, broccolini, carrot, spiced yogurt, pickled onion & cabbage, kalamata olives, labneh

WILD MUSHROOM & SPINACH FLATBREAD

garlic, pecorino, ricotta, rocket & truffle oil drizzle

SIDES AVAILABLE FOR £4.50 PER DISH

DESSERT SELECTION

GANACHE HAZLENUT PRALINE

frozen strawberry yogurt, orange oil

ROSE BERRY

fried doughnut, sugar syrup, vanilla icce cream

AMARETTO TIRAMISU

savoyard biscuits dipped in coffee, layered with whipped mixture of egg yolk, sugar & mascarpone, coco powder

WHIPPED MATCHA CHEESECAKE

citrus salad, basil, coconut sorbet

ICE CREAM & SORBET SELECTION

any 3 scoops with kirsh cherry, chantilly, crushed meringue & coulis