

FEASTING



M E N U

ON THE TABLE

Pitted Nocellara Del Belice (vg) 131 kcal

Padron peppers, Maldon salt (vg) 28 kcal

Pecorino grissini 332 kcal

AMUSE

Jerusalem artichoke velouté shot (v) 76 kcal

TO SHARE

Vegan burrata, truffled leek, lovage, black olive crumb (vg) 264 kcal

Sweetcorn and tarragon fritters, smoked chilli salsa (vg) 207 kcal

Crispy fried chicken, fermented chilli, pickled radish 519 kcal

Morcilla pigs in blankets 261 kcal

MAINS

(Choose 1)

Butternut squash and truffle risotto, thyme roasted butternut squash, parmesan, caramelised pumpkin seeds (v) 398 kcal

Roasted cod, chorizo and butter bean cassoulet, chorizo oil 304 kcal

Braised beef cheek, creamy polenta, carrot crisp 379 kcal

PUDDING

(Choose 1)

Chocolate and olive oil mousse, cherry compote (vg) 412 kcal

Sticky toffee pudding, butterscotch sauce, clotted cream (v) 836 kcal

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

(v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

Please note we are cashless | A discretionary 12.5% service charge will be added to your bill

£60 per person

The feasting menu comprises of some of our most popular dishes with some seasonal favourites.

We have private domes for 6 guests, an 8 seater PDR and larger table options inside.

Drink packages available



Scan the QR code to order or speak with a member of our team.

Sit back, relax and we'll bring your order