

GROUP MENU ONE

STARTERS

Caesar salad, parmesan, croutons, egg, anchovies Stone bass ceviche, lime, puffed corn, chili Caulifl wer veloute, toasted hazelnuts Buffalo fried chicken, spicy ranch dressing, celery

MAINS

Rare breed 8oz sirloin, house mustard, Koffmann's fries, chef's choice of sauce Wild Mushroom Tagliatelle, Pecorino Cheese Vegan burger, cheddar cheese, house pickles, burger sauce, Koffmann's fries Beef Wellington, mash, red wine jus (£15 supplement)

DESSERTS

Basque Cheesecake, cherry compote

70% chocolate brownie, hazelnut praline, vanilla ice cream

Selection of ice creams & sorbets

CHEF'S SELECTION OF CANAPES £11.00

Scan QR code to view calories.





GROUP MENU TWO £75 PER PERSON

STARTERS

Umeboshi roll, shiso, cucumber Steak tartare, smoked egg yolk, cornichons, crinkle cut crisps Stone bass ceviche, lime, puffed corn, chilli

MAINS

Rare Breed 10oz rib-eye steak, Koffmann's fries, chef's choice of sides & sauce
Grilled halibut, buttered leeks, mussels, fennel
Wild mushroom tagliatelle, Pecorino cheese
Beef Wellington, mash, red wine jus (10.00 supplement)

DESSERTS

Sticky toffee pudding, milk ice cream

Bread and butter pudding, custard, vanilla ice cream

Basque cheesecake, cherry compote, pistachio ice cream

CHEF'S SELECTION OF CANAPÉS £11

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BEEF WELLINGTON EXPERIENCE £95 PER PERSON (MINIMUM 2 GUESTS)

GLASS OF PROSECCO

SELECTION OF STARTERS

Aged beef tartare, kimchi, mushrooms, crisps Gambas pil pil, chilli, garlic, grilled sourdough, lemon

MAINS

Beef Wellington for two, mash, red wine jus (please allow 45 minutes)

DESSERTS

Sticky toffee pudding, milk ice cream GR Sundae, chocolate, raspberry, lime chantilly Basque cheesecake, macerated strawberries, sorbet

EXPERIENCE WINE PAIRING £45.00 PER PERSON EXCEPTIONAL WINE PAIRING £65.00 PER PERSON

Menu available in the main dining room and in our exclusive chef's table seating

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BAR AND GRILL EXPERIENCE £115 PER PERSON (MINIMUM 4 GUESTS)

GLASS OF CHAMPAGNE ON ARRIVAL

SNACKS

Sourdough bread, salted butter Nocellara Olives Harissa Spiced Nuts

STARTERS

Aged beef tartare, kimchi, mushrooms, crisps Sweetcorn ribs, smoked garlic aioli Hamachi and salmon crudo, grapefruit, coriander, ponzu Umeboshi roll, cucumber, avocado Caesar salad, parmesan, croutons, egg, anchovies

MAINS

Côte de boeuf Signature beef wellington BBQ octopus Smoked tiger prawns

SAUCES

Bone marrow gravy, Chimichurri, Bearnaise

SIDES

Padron peppers
Mac & cheese
Koffmann's fries
Heirloom tomatoes salad

DESSERTS

Sticky toffee pudding, milk ice cream
GR Sundae, chocolate, raspberry, lime chantilly
Basque cheesecake, macerated strawberries,
sorbet
70% chocolate brownie, hazelnut praline,
vanilla ice cream

EXPERIENCE WINE PAIRING £45.00 PER PERSON

EXCEPTIONAL WINE PAIRING £65.00 PER PERSON

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