

Groups Menu

STARTERS

Cumberland & Cheddar Scotch Egg – £10

Golden-fried and gooey in the middle, served with a zingy grain mustard & honey aioli.

Coastal Seafood & Watercress Soup – £10

A tribute to the British coast: flaky cod, mussels, cockles, white wine & tarragon cream. Served with grilled sourdough and butter.

Tomato Focaccia Bruschetta (V) – £10

Warm focaccia topped with sun-ripened tomatoes, garlic-basil tapenade, black olives, and a duo of goat's cheese and aged Italian cheese.

Sticky Jackfruit Wings (VE) – £10

Sweet chilli-glazed jackfruit "wings" tossed with spring onions. Served with mint-lime yoghurt.

MAINS

Sri Lankan Jackfruit Curry (VE) – £17

Fragrant, warming curry served with turmeric rice & coriander naan.

Sweet Chilli Salmon Supreme – £24

Oven-roasted salmon with soba noodles, pak choi, spring onions, black sesame, and a bold sweet chilli glaze.

Chicken Schnitzel – £22

Crispy golden schnitzel with parsley-sauerkraut mash, tender stem broccoli, kitchen slaw & warm garlic butter sauce.

Beef Brisket Ragù – £20

Slow-braised brisket in red wine, bound with linguine. Served with garlic bread.

Sirloin 227g – Recommended Medium Rare – £32

Grilled sirloin served with flat mushroom, tender stem broccoli & skin-on fries.

DESSERTS

Lychee & Raspberry Boule – £10

Refreshing lychee and raspberry sorbet with a crisp meringue heart, encased in white chocolate and finished with raspberry powder.

Passion Fruit Tart (VE) – £9.50

Dark chocolate ganache layered with vibrant passion fruit glaze, nestled in a vegan pastry shell.

Sticky Toffee Pudding – £10

Warm, indulgent toffee sponge served with vanilla ice cream, walnut cookie crumble & a playful touch of popping candy.