

# 28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

## Mid-week Group Set Menu

£49.95 per person

Available for private hires Monday – Wednesdays and Thursdays

**Includes an evening of Live Jazz**

Sourdough Bread Served with Whipped Butter

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### Starter

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#### Burrata

*Onion purée, pickled shimeji mushrooms & smoked almonds*

#### Smoked Salmon

*Pickled cucumber & dill crème fraiche*

#### Roasted Beetroot (VG)

*Granny Smith, orange, coconut yoghurt & cumin*

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### Main Course

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#### Lamb Shoulder

*Honey roasted parsnips, kale & lamb jus*

#### Roasted Cod

*Spiced butternut purée, mussels & bisque*

#### Celeriac Dauphinoise (VG)

*Hazelnut and mushroom caviar & cep cream*

<h4>Ribeye Steak</h4>	<b>+£15</b>
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*Served with fries, rocket salad & peppercorn sauce*

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### Dessert

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#### Winter Mess (V)

*Praline diplomat, roasted plum & meringue*

#### Tiramisu (V)

#### Selection of 3 Cheeses

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.