

28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

Group Set Menu

£59.95 per person

Includes an evening of Live Jazz

Sourdough Bread Served with Whipped Butter

Starter

Seared Scallops

Curried cauliflower purée, raisins, coriander & curry oil

Beef Tartare

Crispy artichokes, shallots, capers, truffle mayonnaise & pickled blackberry

Burrata

Salsa verde, orange & chicory

Main Course

Lamb Loin

Pink fir potato, heritage carrots, kale, thyme & jus

Roasted Cod

Tenderstem broccoli & sauce maitaise

Potato Gnocchi (VG)

Roasted squash purée, trompette mushrooms & toasted pumpkin seeds

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

Dessert

Tiramisu (V)

Traditional recipe

Banoffee Tart (V)

Chantilly cream & toasted almonds

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. While every care is taken in preparation, seafood dishes may occasionally contain traces of shell. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.