



## DINNER BOOKINGS (MON – THU) 10 TO 55 GUESTS

<b>Availability</b>	Dinner: Mon – Thurs
<b>Minimum guests</b>	10 guests
<b>Price</b>	Dinner - £42 three courses, £34 two courses (+12.5% service charge on entire bill)
<b>Deposit</b>	£10 per guest
<b>Cancellation</b>	Within 7 days of event, no refund. Within 14 days of event, 50% refund. Over 14 days of event, full refund.
<b>Terms</b>	Pre-order required 7 days prior to event

	<b>Dinner</b>
<b>Starters</b>	<ul style="list-style-type: none"><li>Asparagus &amp; vermicelli spring rolls, teriyaki dip (v, ve) [2, 12, 13]</li><li>Beetroot &amp; gin cured Scottish salmon gravadlax, horseradish cream, sourdough [2, 5, 7, 9] (gf*)</li><li>Diced chicken thighs in crispy coating with Korean spicy bulgogi sauce &amp; kimchi [2, 3, 5, 12, 13]</li><li>Crab &amp; Prawn cocktail with brandy marie rose sauce with sourdough [2, 3, 4] (gf*)</li></ul>
<b>Mains</b>	<ul style="list-style-type: none"><li>Aubergine &amp; courgette Provençale style gnocchi (v, ve*) [2, 7]</li><li>Flame Gilled Sirloin steak (8oz) [7]</li><li>Flame Grilled Rib Eye steak (10oz) (+£7) [7]</li><li>Flame Grilled Fillet Steak (8oz) (+£9) [7]</li><li>Wild Caught Seabass Fillet [5, 7]</li><li>Whole Dover Sole (Bone-in, headless) (+£10) [5, 7]</li></ul> <p>All served with a selection of potatoes and seasonal vegetables. [7]</p>
<b>Dessert</b>	<ul style="list-style-type: none"><li>Crème Brûlée (v) [4, 7]</li><li>Disaronno affogato a la cafe (v) [4, 7]</li><li>Sticky Toffee Pudding with Ice Cream (v) [2, 4, 7]</li><li>Chocolate brownie with vanilla ice cream (v) [2, 4, 7]</li></ul>

## UPGRADES

<b>Bread (pp)</b>	Marks sourdough bread with butter & balsamic oil on arrival - £3 [2, 7]
<b>Gordal Olives (pp)</b>	Queen pitted Gordal Olives on arrival - £3 [no allergens]
<b>Arrival drinks (pp)</b>	Pimms & Lemonade - £7.50, Aperol Spritz - £9.50, Prosecco £6, Champagne £15
<b>Wine packages</b>	<ul style="list-style-type: none"><li>Between 4 and 10 bottles (10% off menu price)</li><li>Between 11 and 27 bottles (15% off menu price)</li></ul>
<b>Bottled Water</b>	Still or sparkling water at £4 per 750ml bottle

**Allergens** [1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates. [ve\* - can be made vegan] [gf\* can be made gluten free]