



**GROUP DINNER MENU**  
FOR PARTIES OF 9 OR MORE

# GROUP DINNER MENU

## TASTING MENUS TO SHARE

*The perfect way to enjoy an evening with friends or family*

### GREEK

£40.00 PER PERSON

#### STARTERS

King Prawn Saganaki with Olive Oil, Tomatoes, Onion and Chilli, Topped with Feta (CR,D)

Roasted Halloumi with Honey, Thyme, Lemon and Dukkah (V,D,H,SE)

Traditional Greek Salad (V,D)

Roasted Garlic and Herb Flatbread with Tzatziki (V,W,D,SD)

#### MAINS

Roasted Lamb Rump with Roasted Cabbage, Crumbled Feta and Black Olive Jus (D,SD,MU)

Balsamic Vinegar and Honey Slow Roasted Pork Belly, Kale and Crispy Onions, Salsa Verde (W,MU,SD)

Grilled Chicken Souvlaki with Red Onion and Tomato Salad (SD)

Lemon Potatoes with Fresh Thyme (V,MU,SD), Charred Vegetables (V)

*Add Our Trio of Desserts*

£4.50 supplement per person

### ITALIAN

£44.00 PER PERSON

#### STARTERS

Burrata with Heritage Tomatoes and Basil Oil (V,D)

Hot Smoked Salmon with Orange and Fennel Salad, Dill Dressing (F)

🌿 Roasted Aubergine with Crispy Chickpeas, Pomegranate Molasses, Citrus Tahini Sauce (V,SE,SD)

🌿 Rosemary Focaccia with Olive Oil and Balsamic Glaze (V,W,SD)

#### MAINS

Bistecca Tuscan-Style Grilled Rump Steak with Garlic, Capers and Parsley (SD)

Chicken Parmigiana, Breaded and Baked, Tomato Ragu, Basil and Cheese (D,W,E)

Garlic Prawn and Nduja Linguine (W,CR,D)

Garlic and Herb Roasted New Potatoes (V), Grilled Herb and Olive Oil Marinated Vegetables (V)

*Add Our Trio of Desserts*

£4.50 supplement per person

### MEDITERRANEAN

£48.00 PER PERSON

#### STARTERS

Beef Kofta Bites with Onion and Parsley (SD)

Salt and Pepper Calamari, Garlic Aioli (M,W,SD)

🌿 Tabbouleh Salad, Parsley, Bulgur, Tomato, Mint and Onion (V,W,SD)

🌿 Roasted Garlic and Herb Flatbread with Houmous (V,W,SE)

#### MAINS

Mediterranean Steak with Herb and Garlic Butter (D,SD)

Fragrant Middle Eastern Spiced Lamb Skewers, Roasted Tomatoes (W,SD)

Pan Fried Cod with Confit Fennel and Fennel and Pernod Cream Sauce (F,D)

Za'atar Fries (V), Charred Vegetables (V)

*Add Our Trio of Desserts*

£4.50 supplement per person

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts  
Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian