

WRECKFISH

GROUP MENU

3 COURSES £38

APERITIF

Champagne Charlie – Charles Heidsieck Brut Champagne, seasonal syrup 11

NIBBLES

Rosemary and thyme focaccia 4

Gordal olives 5

STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Glazed duck hearts on toasted brioche, green sauce

Tomato gazpacho, compressed cucumber, toasted sunflower seeds, basil oil

Chicken liver pâté, golden beetroot chutney, toasted focaccia

Torched sea bream, yoghurt tartare, soft herb salad

MAINS

Braised featherblade of beef, mushroom purée, buttered kale, parmesan and truffle chips

Hot smoked salmon fishcakes, charred tenderstem broccoli, sauce gribiche

Roast courgette, haricot bean mash, rye, pickled purple carrot, coriander dressing

Steamed whole plaice, saffron potatoes, parsley butter, watercress salad

Roast cauliflower, red cabbage, apple and macadamia, BBQ sauce (n)

TO SHARE

Dry aged bone-in sirloin, tenderstem broccoli, Café de Paris butter, parmesan and truffle chips
(£30 supplement, for two to share)

SIDES

Parmesan and truffle chips 4

Tenderstem broccoli, green pepper dressing 4.5

Heirloom tomato salad, coriander vinaigrette 4.5

DESSERTS

Honeycomb semifreddo, chocolate sauce, fresh honeycomb

Custard tart

Banana loaf, dulce de leche ice cream, butterscotch

Tonka bean crème brûlée

Espresso ice cream, caramel, baked treacle, peanuts, Armagnac prunes (n)

CHEESE & PORT

Selection of English cheeses, Armagnac prunes, crackers (n) (£5 supplement)

Sandeman 20 Year Tawny Port 7.5

AFTERS

Clotted cream fudge 3

Iced Baileys Mocha – Baileys, crème de cocoa, coffee, milk 9

(n) = Contains nuts

This is a group menu and is solely for parties of 8 or more guests. Please note that a discretionary service charge of 10% will be added to the bill for your consideration.