

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

Baked Goat's Cheese

Peach, rocket & salsa verde

Wild Mushroom & Ham Hock

Truffled chicory

Green Asparagus (VG)

Pickled mushroom, smoked almond, white asparagus & chive oil

Main Course

Lamb Loin

Spring greens, Jersey royals & lamb jus

Seared Tuna

Bok choy, shiitake mushrooms & Asian broth

Glazed Hispi Cabbage (VG)

Oyster mushrooms, fermented barley, chive & truffled hazelnut pesto

<h3>Ribeye Steak</h3>	+£15
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Served with fries, rocket salad & peppercorn sauce

Dessert

Baked Vanilla Cheesecake

Earl grey ice cream

Chocolate Tartlet

Chocolate diplomat, banana & passionfruit sorbet

Selection of 2 Cheeses (V)

(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.