



A la Carte Menu

priced per person 2 or 3 courses, dependent on event size. We can work with most budgets and event sizes, and would love to discuss what works best for you.

Starters

Squash, chilli & ginger soup

sweet potato crisps | tarragon oil & seeds

French onion soup

crouton | gruyere

Black garlic cashew curd

salt baked beetroot | orange | cashew granola

Treacle cured salmon

pickled beetroot | charred spring onion | lemongrass & ginger purée

Mackerel pate

chive & dill | creme fraiche | charred sourdough | pickled cucumber

Burrata

basil & lemon dressing | nectarine | heritage tomato & pine nuts

Crispy pig cheek

ancho sauce | sweetcorn & red pepper salsa

Pork belly burnt ends

chilli caramel glaze | celeriac remoulade

Ham hock terrine

piccalilli | date and apple brown sauce

Pan fried scallops

saffron veloute | chorizo | red peppers

Braised short rib ravioli

San Marzano sauce | parmesan

Cured & torched mackerel

satay sauce | pickles | fried lotus root

Miso aubergine

tahini sauce | pickled red onions | charred spring onions

Meat

Coq au vin

cider brined chicken supreme | pancetta & savoy cabbage | baby onions | chestnut mushrooms

Beef onglet

espresso crust | charred truffle tenderstem broccoli | wild garlic gnocchi | green peppercorn jus

Creedy Carver duck

sweet potato hash | confit beets | roasted heritage carrots | cherry jus

Lamb two ways

pan fried lamb rump | crispy lamb shoulder | herb dressed buckwheat | peas | broad beans |
harissa yoghurt

Venison haunch

potato pavé | confit leeks | blackberry gel | bacon & pinot noir jus

Fish

Hand dived scallops

saffron risotto | pickled red peppers

Herb crusted hake

confit potatoes | purple sprouting broccoli | chive beurre blanc sauce

Rolled fillet of plaice

Romesco sauce | courgette & fennel salad | basil oil

Seared Ahi tuna steak

honey | soy & ginger dressing | sesame bok choy | soba noodles

Lobster thermidor

Herb crusted half lobster | gruyere | pomelo salad

Vegetarian & Vegan

Doenjang oyster mushrooms

sushi rice ball | kimchi | sesame pak choi | cashew satay

Kataifi

squash | harissa | feta | puy lentils | apricot ketchup

North African briouat

smoked tomato & goats cheese lentils | harissa & lemon cauliflower couscous | muhammara

Melanzane parmigiana

aubergine, buffalo mozzarella & basil | parmesan cream | fritto misto vegetables

Portobello Kyiv

black garlic cashew curd | artichoke | broadbean | chilli tomato reduction



Desserts

Chocolate & peanut fondant

whipped mascarpone

Basque cheesecake,

roasted peach | madeira reduction

Blood orange marmalade pudding

Cointreau caramel mascarpone | chocolate orange soil

Dark chocolate ale cake

sherry creme fraiche | warm salted caramel sauce

Lemon posset

candied orange peel | shortbread crumb

Strawberry creme brulee

white chocolate brownie

Dark chocolate marquis

hazelnut dentelle | poached pear | Szechuan custard