



event set menu

£27.50 PER PERSON, 2 COURSE ♦ £32 PER PERSON, 3 COURSE

STARTERS

HOMEMADE MOZZARELLA STICKS

with Spiced Tomato Jam

SOUP OF THE DAY

with Wheaten Bread and Salty Butter

CHICKEN WINGS

with Mojo Rojo, Avocado and Lime

CRISPY FRIED SQUID

with Pickled Cucumber, Saffron Aioli

MAINS

STICKY KOREAN CHICKEN BITES

with Sesame, Pickled Chilli

TEAL MONKEY BURGER

On a Brioche Bap, with Rocket, Pickled Red Onion, Tomato, Gherkin, and Smoked Cheddar

FISH OF THE DAY

Ask Your Server for Details.

CHARGRILLED FLAT IRON

with Air Dried Tomato, Herb Roasted Portobello Mushroom, Peppercorn Cream, Bone Marrow Butter, and Your Choice of Side

£5 Supplement

SIDES

TRUFFLE FRIES, TRIPLE COOKED CHIPS,
SKINNY FRIES, HOUSE SALAD

DESSERTS

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

CHOCOLATE BROWNIE

Salted Caramel, Vanilla Ice Cream

SELECTION OF ICE CREAM/SORBET

Ask Server for Selection

(vegetarian & vegan)

STARTERS

HOMEMADE MOZZARELLA STICKS

with Spiced Tomato Jam

TEMPURA CAULIFLOWER WINGS

with Mojo Rojo and Avocado

CHARRED TENDERSTEM BROCCOLI

with Salsa Verde

PADRON PEPPERS

with Sea Salt and Lime

MAINS

KOREAN HOT HONEY CAULIFLOWER BURGER

with Pickled Red Onion, Lettuce, Smoked Cheddar

HALLOUMI TACOS

with Asian Slaw, Pico de Gallo, Smoked Chipotle Aioli

GOATS CHEESE BONBON

with Apple, Pickled Beetroot, Candied Walnuts and Rocket

SIDES

TRUFFLE FRIES, TRIPLE COOKED CHIPS,
SKINNY FRIES, HOUSE SALAD

DESSERTS

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

CHOCOLATE BROWNIE

Salted Caramel, Vanilla Ice Cream

SELECTION OF ICE CREAM/SORBET

Ask Server for Selection