

GROUP DINING MENU

2 or 3-courses

All tables are served with fresh baguette,
The Estate Dairy butter and Belu filtered water

STARTER

Steak tartare, gaufrette potatoes
Gravadlax, pickled cucumber salad, mustard sauce
Endive salad, grilled pear, walnuts, Danish blue (v*)
Rabbit rilette, pickles and rye crackers

MAIN

170g sirloin minute steak
Fried haddock goujons, crushed pea and sauce Gribiche
Josper cauliflower, salad of peas, pods and pentils, toasted
seed dressing (vg)

DESSERT

Warm berry pie with yoghurt ice cream
Lemon and blueberry custard tart
Strawberry and lime meringue

SIDES

French Fries
Gem salad, house dressing, shallots
Pickled cucumber salad, mustard seeds, dill

v - vegetarian | vg - vegan | v* - can be made vegan upon request
Please inform our staff of any allergies or dietary restrictions.

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.