100 WARDOUR ST

GROUP MENU

£55 PER PERSON

FIRST IMPRESSIONS

Baba Ghanoush, Aleppo chilli & sesame oil, fresh herbs, flatbread (v/vg upon request)

Korean fried chicken, pickled cucumber & bean sprouts, chilli, toasted sesame, lime

Creamy Burrata 125g, roasted peppers, Datterini tomatoes, sourdough croutons, olive oil & balsamic reduction (v)

THE MAIN ACT

All mains are served with sides, which includes 1 portion of truffle chips and 1 portion of tenderstem broccoli, to be shared between 2 people (v/vg upon request)

30 days aged Flat iron 225g, peppercorn sauce, cress salad

Pan fried Sea bass, orzo, peas, asparagus, tarragon, lemon vinegarette

Pumpkin, spinach & chickpea Masala, fragrant pilau rice, cucumber & mint yoghurt, grilled flatbread (vg)

SWEET FINALES

Vanilla Panna cotta, mixed berry compote, almon crumb (v)

Bramley apple & blackberry crumble, vanilla ice cream (v/vg upon request)

Ice cream and sorbet selection (v/vg upon request)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.