Feasting Menu

For parties 8+ 3 courses £42 pp

Sonall plates for the table to share

Met bread - Smoked butter, furikake

Fried Chicken & Kimchi - House kimchi, peanut sauce, coriander

Confit Celeriac - Sesame based tare, soft herbs

Tenderstem Broccoli - Confit garlic oil, sesame

Mains - chaose one of the following per person

Barbecued Pork Shoulder

West Country Bavette Steak

Confit Barberry Duck Leg

Oyster Mushrooms with Jackfruit

Grilled Cod with Lemon Shrimp Butter

All served with pancakes, stir fried rice, house sriracha, herb dressing, pickles, black bean hoisin

Dessert - chaose one of the following per person

Chocolate Delice - miso ice cream, orange, honeycomb

Seasonal Sorbet