

FORK BUFFET MENU

15.95 PER PERSON

FRESHLY STONEBAKED PIZZETTES

Confit tomato, burrata & basil (v)

Pepperoni, fennel & pork sausage, chilli & mozzarella

HUMMUS & TOASTED CIABATTA (VE)

Topped with tomato tapenade, crispy chickpeas, pine nuts & pomegranate

TEMPURA SQUID

Preserved lemon aioli & furikake

GRILLED LAMB KOFTA

Smoky creamed corn & crumbled goats' cheese

LOBSTER & DEVON CRAB FISHCAKES

With pea & truffle oil purée

ROASTED FALAFEL (VE)

With coconut tzatziki

PANKO-CRUSTED FRIED BRIE (v)

Sloe gin chutney

SIDES

SKINNY FRIES (v)

ROCKET SALAD (VE)

With tomato, cucumber, capers, pine nuts & lemon olive oil

DESSERTS

(+ £2 supplement per person)

HOME-BAKED CHOCOLATE BROWNIE (v)

With Belgian chocolate sauce

BLACKCURRANT MOUSSE (VE)

Biscuit base, mango purée, fresh strawberries

ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

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