

# 28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

## Mid-week Group Set Menu

£49.95 per person

Available for private hires Monday – Wednesdays and Thursdays

**Includes an evening of Live Jazz**

Sourdough Bread Served with Whipped Butter

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### Starter

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#### Beef Tartare

*Truffle hollandaise & artichoke crisps*

#### Burrata

*Heritage tomato, salsa verde & toasted almonds*

#### Roasted Cauliflower (VG)

*Pickled oyster mushroom, hung coconut yoghurt, cucumber & grapes*

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### Main Course

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#### Lamb Loin

*Girolles, Jersey royal potatoes, wilted spinach & jus*

#### Pan Fried Seabass

*Piquillo coulis, butterbeans & shallots*

#### Pea & Mint Risotto (V)

*Pecorino*

(Vegan option available)

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| <h4>Ribeye Steak</h4> | <b>+£15</b> |
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*Served with fries, rocket salad & peppercorn sauce*

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### Dessert

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#### Eton Mess (V)

*Vanilla diplomat, strawberry & meringue*

#### Tiramisu (V)

*Traditional recipe*

#### Selection of 3 Cheeses

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.