

FORK BUFFET MENU

£15.95 PER PERSON

PORK RIBS with barbecue sauce

BREADED BRIE BITES in panko breadcrumbs with spiced fruit & sloe gin chutney (v)

SALT & SZECHUAN PEPPER SQUID with aioli

MARGHERITA PIZZA mozzarella, cherry tomatoes and basil (v)

DIABLO PIZZA chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapeños and red chilli

MEZZE PLATTER roasted lentil falafels, beetroot houmous with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralised carrot salad, coconut tzatziki and flatbread (ve)

SIDES

FRIES with sea salt (v) / WHOLEFOOD SALAD (v)

DESSERTS (+ £2 supplement)

MINI WARM BELGIAN CHOCOLATE BROWNIE with Belgian chocolate sauce (v)

MINI NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote (v)

DRINKS PACKAGES

Pre-order only

PERONI

6 bottles of Peroni for £20

BRONZE

Choose 2 for £28

HOUSE WHITE BLEND
12.5% South Africa

HOUSE RED BLEND
13% South Africa

HOUSE ROSÉ BLEND
12.5% South Africa

SILVER

Choose 2 for £35

COMTESSE DE MARION
SAUVIGNON BLANC
12.5% France

IL PALLONE, PINOT
GRIGIO BLUSH
12% Italy

SMOOTH TALKER, MERLOT
12.5% South Africa

GOLD

Choose 2 for £50

JEAN-MARC BROCARD, CHABLIS
12.5% France

YEALANDS ESTATE BLACK
LABEL, PINOT NOIR
13.5% New Zealand

ADORADA, ROSÉ
12% USA

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients; however, some of our preparation and cooking methods could affect this. 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 8 or more.