

# Members Networking Reception

## SET MENU

**TWO COURSES £30 | THREE COURSES £35**

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4 SEPTEMBER 2025

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### STARTERS

#### MACKEREL

Chermoula, pickled cucumber

#### SEASONAL SOUP

Served cold (plant-based)

### MAINS

#### PEPPERONI AND HOT HONEY

Tomato sauce, Fior di Latte mozzarella, fresh basil,  
pepperoni, chilli-infused honey

#### AUBERGINE PROVENÇALE

Confit aubergine, courgette, black olives, fresh tomato  
sauce and basil (plant-based)

### DESSERT

#### VANILLA CRÈME BRÛLÉE

Classic vanilla burnt cream

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We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.