

Members Networking Reception

SET MENU

TWO COURSES £30 | THREE COURSES £35

4 SEPTEMBER 2025

STARTERS

MACKEREL

Chermoula, pickled cucumber

SEASONAL SOUP

Served cold (plant-based)

MAINS

CHICKEN PAILLARD

Grilled chicken breast, rocket leaves, caperberries,
olives, balsamic dressing

AUBERGINE PROVENÇALE

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

DESSERT

VANILLA CRÈME BRÛLÉE

Classic vanilla burnt cream



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.