RIBEYE

Christmas Set Lunch Menu Parties of 10 - 24

Starters

Beef Carpaccio, Radish, Sesame, Lemongrass Aioli
Spring Onion, Cress 1i,3,7,10,11,12

Roasted Heirloom Tomato Bruschetta, Stracciatella,
White Truffle Vinaigrette 1i,7,10,12

Mortadella & Parmesan Croquettes, Tomato Fondu, Basil Oil 1i,3,7

Whipped Goats Cheese Crostini, Cherry Tomatoes, Hazelnut & Honey 1i,3,7,8a,12

Tuna Crudo Carpaccio, Italian Ponzu Dressing, Black Pepper & Citrus Gel 1i,4,10,11,12

Main Courses

Breast of Cornfed Chicken, Organic Carrot & Anise Puree, Mustard Sauce 7,8f,9,10,12

Slow Cooked Porchetta, Marinated Courgette, Salsa Verde, Vermentino Jus 7,10,12

Cacio e Pepe Bucatini, Pecorino, Parmigiano Reggiano 1i,3,7,12

Fillet of Hake, Salsa Verde, Clams, Braised Fennel 4,7,9,12

250gm/9oz Angus Striploin Steak, Beer Battered Onion Rings,
Slow-Roasted Tomatoes, Peppercorn Sauce 1i,6,7,10

All Served with a Chef's Selection of Sides

Desserts

Classic Tiramisu 1i,3,7

Chocolate & Blood Orange Cremoso, Raspberries & Mint 1i,3,7

Cheese of the Month, Spiced Chutney, House Pickles, Crackers 1i,3,7

ALLERGEN GUIDE
1: Cereals (Gluten) 1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats 2: Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk
8. Nuts 8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

A discretionary 10% service charge will be added to tables of six or more. All tips are shared entirely among our team.

RIBEYE

Christmas Set Lunch Menu Parties of 25 - 39

Starters

Beef Carpaccio, Radish, Sesame, Lemongrass Aioli
Spring Onion, Cress 1i,3,7,10,11,12

Roasted Heirloom Tomato Bruschetta, Stracciatella,
White Truffle Vinaigrette 1i,7,10,12

Mortadella & Parmesan Croquettes, Tomato Fondu, Basil Oil 1i,3,7

Whipped Goats Cheese Crostini, Cherry Tomatoes, Hazelnut & Honey 1i,3,7,8a,12

Main Courses

Cacio e Pepe Bucatini, Pecorino, Parmigiano Reggiano 1i,3,7,12

Fillet of Hake, Salsa Verde, Clams, Braised Fennel 4,7,9,12

250gm/9oz Angus Striploin Steak, Beer Battered Onion Rings,
Slow-Roasted Tomatoes, Peppercorn Sauce 1i,6,7,10

Breast of Cornfed Chicken, Organic Carrot & Anise Puree, Mustard Sauce 7,8f,9,10,12

All Served with a Chef's Selection of Sides

Desserts

Classic Tiramisu 1i,3,7

Chocolate & Blood Orange Cremoso, Raspberries & Mint 1i,3,7

A discretionary 10% service charge will be added to tables of six or more. All tips are shared entirely among our team.
If you have any dietary requirements, please ask your server for our allergen menu.

RIBEYE

Christmas Set Lunch Menu Parties of 40+

Starters

Beef Carpaccio, Radish, Sesame, Lemongrass Aioli
Spring Onion, Cress 1i,3,7,10,11,12

Roasted Heirloom Tomato Bruschetta, Stracciatella,
White Truffle Vinaigrette 1i,7,10,12

Mortadella & Parmesan Croquettes, Tomato Fondu, Basil Oil 1i,3,7

Main Courses

Cacio e Pepe Bucatini, Pecorino, Parmigiano Reggiano 1i,3,7,12

Fillet of Hake, Salsa Verde, Clams, Braised Fennel 4,7,9,12

250gm/9oz Angus Striploin Steak, Beer Battered Onion Rings,
Slow-Roasted Tomatoes, Peppercorn Sauce 1i,6,7,10

All Served with a Chef's Selection of Sides

Desserts

Classic Tiramisu 1i,3,7

Chocolate & Blood Orange Cremoso, Raspberries & Mint 1i,3,7

A discretionary 10% service charge will be added to tables of six or more. All tips are shared entirely among our team.
If you have any dietary requirements, please ask your server for our allergen menu.