Group Set Menu

SUMMER 2026
VEGETARIAN & PLANT BASED

TO SHARE

Selection of Breads | Tomato, Chilli & Fennel Butter (v)

ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Pickled Melon Ceviche, tiger's milk, green chilli, charred pickled baby onions, chilli oil, lime, sea vegetables (vg, gf, df)

Asparagus, chive, sudachi gel, fermented white asparagus sauce, grape, parsley aioli (v)

Baked Beetroot, buckwheat, beetroot hummus, radicchio, macadamia, basil (gf, df, vg, n)

MAIN (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Sweetcorn & Jalapeño Fritters, jalapeño aioli, compressed balsamic & honey radicchio, toasted almonds (v, n, df)

Butternut Pumpkin Risotto, roast pumpkin, caramelised onions, tempura enoki, saltbush pesto, crisp (vg, df, gf)

Stuffed Courgette Flower, black olive tapenade, pickled zucchini, ratatouille, pommes anna, vegetable jus (v, gf)

SIDES

Shoestring Fries, roasted garlic aioli (v)

Rocket Salad, poached pear, crouton, shaved parmesan, raspberry balsamic (v)

DESSERT (choice of)

Mango Cloud, sweet brick pastry, mango & passionfruit tapioca, lime & cucumber sorbet (vg, df)

Glazed Carrot Cake, crushed almonds, mandarin whipped ganache, blood orange sorbet (vg, df, n)

Sorbet or Ice Cream Selection, fresh fruits (v)

(df) Dairy free, (gf) Gluten-free, (n) Contains Nuts, (v) Vegetarian, (vg) Vegan

No separate billing. Please be advised a merchant surcharge will apply to card payments.