









Group Dining Menu

32.95 PER PERSON

Enjoy three courses alongside a glass of wine, bottle of beer or a non-alcoholic Everleaf Aperitif & tonic

Starters

CALAMARI

with crème fraîche and sweet chilli dip

CHICKEN WINGS

choose from: Salt & Pepper
or Scotch Bonnet

SWEET POTATO HOUMOUS VG with Romana flatbread

CAULIFLOWER WINGS VG tossed in Frank's hot sauce

Mains

Our Famous Hanging Kebabs

CHICKEN

with a sweet chilli glaze and garlic oil

CRISPY HALLOUMI V

with a sweet chilli glaze and garlic oil

LAMB KOFTA

marinated in Middle Eastern spices, coated in harissa jam with garlic oil

All served with properly seasoned fries VG

CHEESEBURGER

with pulled beef, cheddar cheese, maple bacon, crispy onions and truffle mustard mayo

PLANT BASED BURGER VG

with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo

All served with properly seasoned fries VG

EXTRA BURGER TOPPINGS

maple bacon garlic and herb mushrooms VG rainbow coleslaw VG

+1.95 each

FISH AND CHIPS

with mushy peas, tartare sauce and curry sauce

Desserts

ICE CREAM COUPE V

three scoops from a selection of; mint choc chip, chocolate, strawberry or vanilla

LEMON TART V

with raspberry sorbet and crushed honeycomb

RASPBERRY AND ALMOND FRANGIPANE TART VG

with vegan vanilla ice cream and raspberry coulis

BUILD YOUR OWN COOKIE DOUGH V

choose from; Mint Aero, Oreo, Crunchie, Smarties or Maltesers

FOOD TO BE PRE-ORDERED 7 DAYS IN ADVANCE OF YOUR RESERVATION DATE

If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by scanning the QR code using your phone camera.



Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

VG Vegan V Vegetarian

A discretionary service charge will be added to your bill, please ask your server for more details.







