



The Fish

Feasting on The Deck





Feasting on the Deck

Enjoy the beauty of the outdoors with our unique dining experience on our Feasting Deck – open to breathtaking views – where groups of 10 to 20 can indulge in a seasonal three-course BBQ feast.

Feeling Boozy?!

BUCKETS OF BEER £60

**BOTTLES OF PROSECCO
FROM £39.95**

Booze Stations

PIMM'S STATION £100

Pimm's & Fever-Tree lemonade

APEROL STATION £135

Aperol, Prosecco & Fever-Tree soda

WATERMELON MARGARITA £100

El Jimador, watermelon, agave, lime

SPICY MANGO RUM PUNCH £100

Four Square spiced rum, Briottet mango, chilli, lime, pineapple juice, Fever-Tree ginger beer

Feeling fresh?!

**FRESH AS A DAISY £40
(NON ALCOHOLIC)**


New London Midnight Sun, elderflower, apple juice, lime juice, Fever-Tree soda

Feasting on The Deck


£55 per person

(2207 kcal)


To Start

Baked Camembert, rosemary, garlic 





Harissa hummus



White bean dip, zhug 



Smoky Baba ghanoush


Warm flatbreads 





When It's Ready



BBQ pork ribs, crispy onions    


Buffalo-glazed chicken thighs, sour cream, chives  

Lamb cutlets, salsa verde  





Tandoori salmon shank, coriander 

Gem lettuce wedge, Caesar dressing, bacon, Parmesan    

Charred broccoli, tahini, chilli  

Potato and herb salad 

To Finish

Deck cookie dough selection    

BBQ pineapple, coconut yoghurt, mint, lime



Celery



Crustaceans



Egg



Fish



Gluten



Milk



Mollusc



Mustard



Nuts



Sesame



Soy



Sulphur Dioxide

Vegan Menu


£55 per person

(2207 kcal)


To Start

Baked feta, rosemary, garlic



Harissa hummus


White bean dip, zhug 



Smoky Baba ghanoush

Warm flatbreads 



When It's Ready



BBQ king oyster mushrooms, crispy onion  


Buffalo glazed cauliflower, yoghurt, chives 

Plant-based kofta, salsa verde  



Tandoori corn on the cob, coriander

Gem lettuce wedge, Caesar dressing, plant-based bacon, Parmesan  

Charred broccoli, tahini, chilli  

Potato and herb salad 

To Finish

Deck cookie dough selection  

BBQ pineapple, coconut yoghurt, mint, lime



Celery



Gluten



Mustard



Nuts



Sesame



Soy



Sulphur Dioxide