

SALADS

CHOOSE FROM OUR SELECTION OF SEASONAL SALADS TO CREATE YOUR PERFECT BUFFET

FREGOLA WITH ROASTED DELICA PUMPKIN, GOATS CHEESE + ROASTED RED ONION (V) (DF)

ROASTED NEW POTATO WITH PRESERVED LEMON DRESSING + SOFT HERBS (GF) (VEGAN)

PUY LENTILS WITH ROASTED CELERIAC, HAZELNUT + PARSLEY SALSA (GF) (VEGAN)

BEETROOT + POMEGRANATE SALAD WITH LABNEH + DILL (GF)

CHARRED BROCCOLI WITH PICKLED RED CHILLI + GARLIC OIL (GF) (VEGAN)

RED CABBAGE, APPLE + WALNUT SLAW (GF) (VEGAN)

GRILLED RADICCHIO, GRAPE, ROSEMARY + PINE NUT SALAD WITH BALSAMIC + ROCKET (GF) (VEGAN)

PEAR + GORGONZOLA WITH CHICORY + WATERCRESS + HONEY VINAIGRETTE (GF) (V)

BOARDS

THESE PROVIDE SOMETHING MORE SUBSTANTIAL TO YOUR GUESTS ALONGSIDE OUR SALADS IN A BUFFET

GRILLED MARINATED ARTICHOKEs, BUTTERNUT CAPONATA, BUFFALO MOZZARELLA + OLIVES (GF)

POACHED SALMON WITH BEETROOT, WATERCRESS + LEMON CRÈME FRAICHE (GF) (DF)

FLAKED ROASTED CHICKEN WITH CHESTNUTS, CRISPY SAGE, SOURDOUGH CROUTONS + AIOLI (DF)

CHICKEN + LAMB SPIEDINI WITH CHARRED LEMON + WINTER SALSA VEDE (GF) (DF)

BREAD

A SELECTION OF BREADS, SOMETIMES FILLED, SOMETIMES TOPPED, TO CHOOSE FROM AS PART OF YOUR BUFFET

TIGELLE CACIO E PEPE

TIGELLE BOLOGNESE (DF)

FOCACCIA WITH ROSEMARY SMASHED CHICKPEAS, CHARRED BROCCOLI + PARSLEY PESTO (VG)

FOCACCIA WITH CHICKEN LEMON PICCATA, ROASTED GARLIC AIOLI, PICKLED CHILLI, MACHE (DF)

PIZETTE WITH BUFFALO MOZZARELLA, ROASTED DELICA PUMPKIN, SAGE (V)

PIZETTE WITH ARTICHOKE, PROSCIUTTO COTTO + THYME

Prices include VAT

Includes lots of vegetarian, vegan and gluten free options

If you have an allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order

Group lunches in the café maximum 20 persons

Hire group bookings in other spaces up to 60 persons during the day

Patrons (membership scheme) National Art Pass (Art Fund) and NUS (National Union of Students) members receive a 10% discount

FEASTING MENU

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