

STREET FOOD STYLE MENU 2026

This menu is designed to be eaten as small plates, all together.

This menu is only available by itself and cannot be mixed with any other menus

PRICE: £10 per dish per person

Please choose up to 6 dishes for the whole table to share

Please add serving staff cost on top of the total cost per person

For up to 12 people add £250

Over 12 people add £360

Over 20 people POA

All prices are inclusive of VAT

Choose from:

Tuna, kimchi & cheddar brioche toastie

Roast scallop, pepper & spring onion salad, peanut chilli crisp (£10 surcharge)

Local dark beer rarebit, sourdough toast, chutney

3 cheese arancini, tomato chilli pesto

Kimchi-jeon pancake, fried egg, sriracha

Roast cauliflower mac n cheese balls, truffle, parmesan

Longhope bavette steak, served rare, straw potatoes, chimichurri

Ramen, belly pork or tofu, bone broth, soy egg, noodles, house kimchi, greens, mushroom

Korean fried chicken or cauliflower, gochujang sauce, crispy onions & cashews

Beef short rib taco, mole sauce, pink onions, crema

Crispy cornflake chicken thigh, chive waffle, smoked bacon, hot honey

Bao, crispy chicken or tofu, pickled radish, sriracha

White miso teriyaki aubergine, sesame & seaweed furikake

Desserts

Miso caramel mousse, toffee popcorn

Fresh lemon curd tart, passionfruit, meringue

Chef's signature gooey chocolate brownie, salted caramel, raspberry

Bubble waffle, cinnamon sugar, spiced chocolate sauce

Rum & almond chocolate torte, cherries

Basque cheesecake, seasonal fruit compote

Our Chefs make everything from scratch, using as much local, seasonal & foraged produce as possible. Which means our menu will change throughout the year. We pride ourselves on being a zero-waste kitchen and, utilising as many "waste" products as possible.

Please inform us of any food allergies or intolerances at time of booking.

Our dishes can be adapted to suit most diets