

UPSTAIRS

Thank you for considering Upstairs for your Group Booking

For parties of 8 and above we offer a 3 course set menu which is designed to be shared by the group, in keeping with the theme of Upstairs.

Starters are a selection of small sharing plates from the daily menu, followed by a feasting style main course (options listed below). Then to finish we offer both cheese and dessert.

MAIN COURSE OPTIONS

*Please select **one** of the following main courses to be shared by the group.*

All prices are inclusive of starters, mains, cheese and dessert.

£40pp

BBQ Leg of Lake District Lamb, Stem Broccoli with Hazelnuts and Parmesan, Celeriac Dauphinoise

Roast Belly of Middle White Pork, Crackling, Comte Cauliflower Cheese, Baked Apple Sauce

Smoked and Spit Roast Ark Farm Chicken, Bread Sauce, Game Chips and Watercress with Seasonal Vegetables

£45pp

Salt Baked Loch Duart Salmon, Salad of Fregola, Pomegranate and Herbs, BBQ Fennel, Seaweed Aioli

Aged Beef Rump Cap Cooked over Charcoal, Oxtail Macaroni Cheese, Truffled Green Beans, and Red Wine Sauce

Slow Braised Irish Beef Cheeks, Truffled Mash and Gravy, Mushrooms, Smoked Bacon and Onions

£55pp

Slow Cooked Rib of Veal, Roasted Carrots, Creamed Spinach, Lemon Thyme Jus

Roast Kid Goat, Cous Cous Salad, Spiced Dates, Minted Yoghurt, Grilled Courgette, Onion and BBQ Fennel Salad

- Minimum 10 guests -

7 Days' Notice Required

£65pp

Wild Turbot Braised in Oxidized White Burgundy, Seasonal Vegetables, Creamed Potatoes

Roast Rib of Moen's Aberdeen Beef, Red Wine Sauce, Horseradish, Boulanger Potatoes, Green Beans