



SOULSTREET PARTY MENU

For all tables of 10 and above

Two courses 50

TO BEGIN

Roasted scallops

creamed potato, crispy pancetta, miso garlic butter

Parma ham

celeriac remoulade, sourdough bread

Atlantic prawn & avocado cocktail

Marie Rose sauce

Creamy garlic wild mushrooms

toasted sourdough, fresh truffles

THE MAIN SHOW

Spaghetti lobster

tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

Roasted cod

spinach, herb mashed potato, saffron cream mussel sauce

Miso aubergine



*chickpea & mixed seed salad with mint, harissa oil,
coconut yoghurt*

Tagliatelle creamy truffle chicken

mushroom cream sauce, fresh summer truffles

Black Angus rib eye steak (300g)

green peppercorn sauce, fries



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.