

# TOMB RAIDER

THE LIVE EXPERIENCE

## FEASTING MENU

### TO START

PADRON PEPPERS, SMOKED SALT, CHIPOTLE MAYO (VG)

ROASTED RED PEPPER HOUMOUS, HARISSA, ROASTED CASHEWS (VG) (N)

BEETROOT & HORSERADISH HOUMOUS, CHIA SEEDS & MIXED PEPPER  
CRUDITÉS (VG) (GF)

### MAIN

CHOOSE 2 DELICIOUS MEAT PLATTERS FOR YOUR GROUP  
ALL SERVED WITH WARM PANINETTE FLAT BREADS

BBQ SMOKED CHICKEN, MAPLE & HONEY GLAZE, CORN

KOREAN CHICKEN, DOENJANG, XO SAUCE, TOASTED CASHEWS, SPRING  
ONIONS, PRAWN CRACKER CRUMBLE (N)

BEEF BRISKET CHILLI, CHIMICHURRI, CRISPY SHALLOTS

SWEET & STICKY PULLED TERIYAKI KING OYSTER MUSHROOMS, TOASTED  
SESAME, CORIANDER (VG)

### SIDES

FIRE ROASTED PEPPER & COUS COUS (VG)  
CHIPOTLE RAINBOW SLAW (VG) (GF)

### ADD ON ITEMS

ADD ONE ITEM FOR AN ADDITIONAL £5 + VAT PP

Mac n Cheese

Tomato Salad (VG) (GF)

Superfood Salad (VG) (GF)

### DESSERT

ADD ONE ITEM FOR AN ADDITIONAL £6 + VAT PP

Chocolate fondants, granola crumble,  
clotted cream

Baked New Jersey cheesecake, berry  
compote

(VG) Vegan. (V) Vegetarian. (GF) Gluten Free, (N) Contains Nuts. All our Vegan food is prepared & cooked in a separate area. Our meat is all native breed, free range and Halal where applicable. We strongly advise you to speak to staff regarding any allergy requirements. The team will then go over the allergen menu with you so that you can make an informed decision on your food choice.