VOLTA EXPERIENCE

The perfect sharing menu chosen by our chefs, the Volta Experience is our seated set menu option and is available for up to 24 guests.

Green olives & pickled guindillas (Ve)

Flatbread (Ve)

Roasted aubergine & miso dip, spring onion, sesame & chilli oil (Ve)

Whipped feta, za'atar & toasted hazelnuts (V)

Deep fried Driftwood goats cheese, pickled beetroot & honey (V)

Burrata, pickled peach, fennel & pistachio dukkah (V)

Chargrilled Tenderstem broccoli, green harissa, allepo chilli (Ve)

Hispi cabbage, black garlic, miso butter & sesame (V)

Cod, yellow curry, crispy potato & pickled chilli

Lamb merguez sausages, labneh, fresh herbs & pickled shallot

220g hanger steak, green peppercorn & cep mayo

Fried potatoes & aioli (V)

£36.5 per head

Menu is subject to change.
All of our dishes are prepared in a small kitchen where all allergens are present.
If anyone in your party has an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our meals prior to your event.
We cannot guarantee that our dishes are completely 'free from' allergens.

VOLTA
BUFFET

Our buffet option is a more casual dining experience,
and is available for between 20 and 40 guests.

Salted Marcona almonds (Ve)

Green olives & pickled guindillas (Ve)

Flatbread (Ve)

Roasted aubergine & miso dip, spring onion, sesame & chilli oil (Ve)

Whipped feta, za'atar & toasted hazelnuts (V)

Chickpea salad, cumin, mint & chilli (Ve)

Cantabrian anchovies, heritage tomato, oregano, chilli & moscatel dressing

Selection of charcuterie

Berbere spiced black lentils, coriander & green chilli shatta (Ve)

Lamb merguez sausages, labneh, fresh herbs & pickled shallot

Fried potatoes & aioli (V)

£30 per head

Additional extra:

Sticky toffee pudding, salted caramel sauce - £6 per head

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