



PRIVATE DINING DINING MENU

2 COURSE £25.00 | 3 COURSE £35.00

STARTER

Soup

Roasted leek and confit potato with crispy leeks, warm bread

Goats Cheese

Roasted beetroot carpaccio, whipped goats cheese mousse, sunflower basil pesto, picked baby apple

Chicken Liver & Port Parfait

Golden toasted brioche, caramelised red onion chutney

MAIN COURSE

Chicken Supreme

Confit rosemary potatoes, glazed baby carrots, tarragon cream sauce

Bucatini Pasta

Roasted Provencal vegetable bucatini pasta Rich roasted tomato sauce, finished with grated pecorino

Pan Seared Cod Loin

Pan seared Cod loin, crushed new potatoes, thyme butter & broad beans, white wine and chive velouté

DESSERT

Crème Brûlée

Citron crème brûlée, with black pepper shortbread

Upside Down Cheesecake

Apple and berry compote, whipped vanilla cream cheese, oat and honey granola crumb

Sticky Toffee

Sticky toffee pudding with caramel custard



PRIVATE DINING DINING MENU

3 COURSE £45.00

STARTER

Salt & Pepper Squid

Asian carrot and mouli salad, lemon aioli

Goats Cheese Mousse

Golden Beetroot carpaccio, goat cheese mousse, pickled cucumber walnut

Rarebit

Smoked cheddar and caramelised onion rarebit with celeriac remoulade garden shoots

MAIN COURSE

Braised Ox Cheek

Horseradish & parmesan mash potatoes, glazed baby carrots, pan jus

Risotto

Smoked haddock and pea risotto, crispy poached egg, chard leeks

Tartlet (vg)

Wild mushroom & blue cheese, chard radicchio lettuce, tarragon pesto

DESSERT

Salted Caramel Chocolate Tart

Whipped chantilly cream

Vanilla Cheesecake

Mango coulis, passionfruit sorbet

Sticky Treacle & Orange Tart

Vanilla clotted cream



PRIVATE DINING DINING MENU

3 COURSE £60.00

STARTER

Sticky Pig Cheeks

Celeriac purée, burnt silver onions, pork jus

Giant king prawn bruschetta

Tomato concasse, lemon & garlic butter on sourdough

Braised Hispi Cabbage Heart

Tahini and lime, seaweed furikake, pickled apple

MAIN COURSE

Roasted Sirloin of Beef

Potato dauphinoise, black treacle carrots, beef bone jus

Torched Fillet of Mackerel

Olive crumb, compressed cucumber, buttered samphire

Sage & Spinach Gnocchi

Butternut squash, tahini, basil pesto, roasted walnuts

DESSERT

Pear Tarte Tatin

Roasted caramelised pear tarte tatin, vanilla bean ice cream

Pavlova

Lemon, candied lime, burnt white chocolate

Millionaire Tart

Chocolate soil, pistachio ice cream