

# Private Dining Menu 1 £45pp

## STARTERS

Smoked mackerel pate, rocket, lilliput capers

Pulled pork bon bons, apple puree, black garlic mayo

Carrot & coriander soup, herb oil, toasted sourdough (V+)

## MAINS

Roasted pork belly, mustard mash, spring greens, cider jus

Herb-crusteD loin of cod, roasted fennel, caper butter sauce

Roasted courgette, chimichurri sauce, ewes curd, pickled walnut (V, V+)

## PUDDING

Berry cheesecake, fruit sorbet

Summer berry Eton mess, meringue, fresh berry compote

Sticky toffee pudding, toffee sauce, vanilla ice cream

Includes a glass of prosecco on  
arrival

*If you have an allergy or dietary requirements,  
please inform our team before selecting your choices  
Please note there is a discretionary service charge of 12.5%*

# Private Dining Menu 2 £55pp

## STARTERS

Crab cake, warm curry mayo, watercress (GF)

Heritage tomato, sunflower seed pesto, whipped ricotta, black olive crumb  
(GF, V)

Pork & fennel meatballs, tomato & basil sauce topped with parmesan (GF)

## MAINS

Braised beef blade, duck fat hash brown, glazed carrot, jus (GF, DF)

Pan-seared fillet of salmon, buttered corn & green beans, salsa verde (GF)

Herb potato gnocchi, braised red chicory, tender stem broccoli (V)

## PUDDING

Pear & almond tart, vanilla ice cream

Chocolate baked Alaska

Selection of local and artisan cheeses, crackers, apple & vanilla chutney  
(£2 supplement)

Includes a glass of prosecco on  
arrival

*If you have an allergy or dietary requirements,  
please inform our team before selecting your choices  
Please note there is a discretionary service charge of 12.5%*

# Private Dining Menu Enhancements

## ON ARRIVAL

Upgrade to a glass of Taittinger Champagne  
£5 per person

Selection of canapés  
from £4.50 per person

## TO START

Homemade soda bread with a selection of butters  
£2 per person

## TOWARDS THE END

Selection of local and artisan cheeses, crackers,  
apple and vanilla chutney  
from £10 per person

## TO FINISH

Coffee and petit fours  
£4 per person

*If you have an allergy or dietary requirements,  
please inform our team before selecting your choices  
Please note there is a discretionary service charge of 12.5%*