

Private Dining

Menu 1 £55pp

STARTERS

Black pudding bon bons, pea & broad bean salsa
Watercress & spinach soup, toasted seeds, rosemary & garlic focaccia (v)
Heritage tomatoes, pesto, whipped ricotta (v+)

MAINS

Herb potato gnocchi, basil & courgette puree
Marinated chicken thigh with spring vegetable cous cous & pomegranate yoghurt
Pan roasted cod with pea & asparagus risotto

PUDDING

White chocolate pavlova with peaches & ginger
Chocolate and salted caramel delice with honeycomb
Passionfruit meringue tart

Includes a glass of fizz 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 £65

STARTERS

Burrata salad with beetroot & radish

Seared asparagus, garlic butter, white bean hummus & wild garlic

Lamb belly with mint chutney

MAINS

Hake, spring vegetables, butter sauce

Baby courgettes, broccoli, sesame & almond dukkha

Lamb rump, pea puree, new potatoes minted, jus

PUDDING

Vegan chocolate torte with summer fruit sorbet

Coconut sponge with honey ice cream & blueberry coulis

Apricot frangipane tart with raspberry coulis

Includes a glass of fizz on arrival

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Private Dining Menu Enhancements

ON ARRIVAL

Upgrade to a glass of Taittinger Champagne
£10 per person

Selection of canapés
from £6.50 per person

TO START

Rosemary & garlic focaccia with a selection of butters
£2 per person

TO FINISH

Coffee and petit fours
£6.50 per person

Please speak to the team if you wish to preorder wine to accompany
your meal

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