

# Private Dining Menu

## Starters

Seared Cornish mackerel, mussel velouté, cucumber aioli, pickles, soda bread  
Smoked duck, apple, crispy kale, black garlic mayo, smoky duck fat croutons  
Roast sweet potato, tempura spring onions, soy vinegar dipping sauce, radish (vg)

## Mains

Market fish fillet, dill, fennel & caper potatoes, cockle cream sauce, cockle popcorn  
8oz herb crusted hanger steak, triple cooked chips, bearnaise,  
mushrooms, watercress & shallot salad  
Winter vegetable tart, sage & onion quinoa, salsa verde (vg)

## Desserts

Dark chocolate & brandy terrine, passionfruit gel, pistachio bark, honeycomb  
Lemon & vanilla posset, Amoretti crumb, lemon meringue profiterole, sherbet  
Warm apple & hazelnut praline crumble tart,  
salted caramel sauce & vanilla ice cream

