

Private Dining Menu 1 £45pp

STARTERS

Roasted butternut squash soup, toasted pumpkin seeds, sourdough

Ham hock and leek terrine, piccalilli, toasted sourdough

Fishcake, warm tartar, cress, pickled veg

MAINS

Fillet of sea bream, mixed bean cassoulet, wilted spinach

Roasted chicken supreme, potato pave, wild mushrooms, baby leeks, white wine
reduction

Buffalo mozzarella, pickled blackberries, pomegranate dressing, braised
chicory, baby leaves

PUDDING

Sticky toffee pudding, toffee sauce, vanilla ice cream

Baked orange cheesecake, sorbet

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

Pan seared scallops, celeriac velouté, crispy pancetta
Game terrine, tomato and chilli chutney, toasted sourdough
Parsnip and cumin soup, parsnip crisps, sourdough

MAINS

Baked cod, fondant potato, truffle butter sauce
Slow braised beef short rib, rapeseed mash, seasonal greens, jus
Pan fried butternut squash and potato gnocchi, tomato salsa, cavolo-Nero

PUDDING

Chocolate baked Alaska, torched Italian meringue
Selection of local cheese, apple and vanilla chutney, crackers, frozen grapes

Includes a glass of prosecco on
arrival

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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

TO FINISH

Coffee and petit fours
£4 per person

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

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