

# Private Dining Menu

## Starters

Pistachio & pork terrine, fig chutney, frisée salad, toasted sourdough  
Leek & potato soup, crème fraîche  
Smoked mackerel rilette, lemon, horseradish, saffron potato, dill

## Mains

Corn-fed chicken, crispy potato, wild mushroom, sprouting broccoli, tarragon jus  
Cornish cod, samphire, roasted cauliflower, caviar sauce  
Wild mushroom & English truffle risotto, pecorino, gremolata

## Desserts

Date pudding, ale butterscotch, malt ice cream  
Mango cheesecake, lime curd, sorbet  
Dark chocolate mousse, raspberries, Chantilly



45 pp