

Private Dining Menu 1

STARTERS

Whipped smoked cods roe, toasted sourdough, pickled fennel
Heritage beetroot with burrata & pickled walnuts (v)
Lamb kofta, chickpea & spiced tomato sauce

MAINS

Rosemary & thyme cauliflower steak, capers, bang bang sauce
burnt cauliflower puree (v+)
Chicken & bacon ballotine, cheddar, leek mash
wholegrain mustard cream sauce)
Pan seared red mullet, parmesan puree
fondant potato, seasonal greens

PUDDING

Lemon thyme pannacotta, tuille served with pomegranate (gfa)
Chocolate banana parfait with candied pecan
Treacle tart with raspberry sorbet

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

£10 supplement per person

STARTERS

Crispy pork belly, butternut squash, chimichurri sauce

Scallop & smoked paprika mousse, vermouth cream sauce

Warm artichoke & feta salad, blood orange dressing, sage

MAINS

Charred leeks, pumpkin seed romesco, baby fennel
hazelnut & fresh herb salsa (v+)

Crab gnocchi, crispy cavolo nero, tomato beurre blanc

Braised lamb shank, creamed potato, heritage carrot

PUDDING

Miso tarte tatin served with vanilla ice cream

Rum baba with sour apple and Chantilly

Triple chocolate mousse with macerated cherries

Includes a glass of fizz on arrival

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Private Dining Menu Enhancements

ON ARRIVAL

Upgrade to a glass of Taittinger Champagne
£14 per person

Selection of canapés
from £7.50 per person

ADDITIONAL COURSES

Rosemary & garlic focaccia with a selection of butters
£3 per person

Sorbet palate cleanser
£4 per person

Selection of local artisan cheeses, homemade chutney, crackers
£13.50 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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