



PRIVATE DINING
THREE-COURSE SEATED LUNCH
£82 PER PERSON (INCLUDES BREAD AND BUTTER)

Starters

- Herb crusted salmon, radish gribiche, citrus dressing
- Smoked Gressingham duck, truffle teriyaki, green onion, dianthus flower
- Tuna Niçoise salad, fish eggs, orange and ginger soy
- Roasted carrots, pickled heritage carrots, coriander chutney and golden raisins (v)
- Mozzarella, butternut squash, basil pesto and pumpkin seed gremolata (v)

Main Course

- Cornfed chicken, confit potatoes, stem broccoli, courgette chutney and chicken jus
- Treacle glazed flank of beef, braised carrot, mushroom ketchup, boulangère potatoes
- Rump of lamb, breast scrumpet, roscoff onions, minted pea purée, lamb sauce
- Seared salmon, ancient grains, young fennel, rouille and bouillabaisse
- Roasted onion risotto, crispy onions, burnt onion oil (v)
- Potato gnocchi, San Marzano tomatoes, pepperoncino and baby basil

Dessert

- Milk chocolate and almond mousse with crispy praline and espresso reduction
- Mocha tart and candied orange with shaved dulce chocolate
- Baked sour cream cheesecake with raspberry coulis and crushed biscuit
- Lemon Eton mess with crispy meringue and white chocolate Chantilly crème
- Orange blossom panna cotta with passion fruit, mango and Thai basil (vg)

Add Valrhona petit fours at £6 per person

Fourth course Supplement of £10

- Spanish tomato bread with jamón ibérico and aged Manchego
- Goat's cheese gnocchi with rocket, speck ham and parmesan crème
- Heritage tomato ceviche
- Porcini mushroom risotto, mascarpone



Parties up to 15 guests are welcome to pre-order individually from 3 options of each course, and send their choices in alongside a seating plan 1 week prior to the event date.

Parties of 16 and more guests are kindly requested to select one starter, main course, and dessert for the entire group, with dietary requirements catered for separately with 1 weeks' notice.

PRIVATE DINING
THREE-COURSE SEATED LUNCH OR DINNER
£105 PER PERSON (INCLUDES BREAD AND BUTTER)

Starters

- Grilled lobster with lemon, cumin and chilli butter
- Steak tartare with confit egg yolk, kizami wasabi and rye crisp
- Sea bass, grapefruit and blood orange ceviche
- Burrata, grilled peach, prosciutto San Daniele, basil puree and chilli
- Roasted and pickled beet salad, hazelnut kale pesto (v)
- Truffled Tunworth cheese tart, pickled cucumber, walnut ketchup (v)

Main Course

- Spiced honey duck breast, confit leg and hazelnut tart, cherry gel
- Grain fed chicken breast, truffle dauphinoise, Caesar salad, tarragon sauce
- Stone bass, asparagus, Vichy carrots, champagne and caviar sauce
- Fillet of beef, gorgonzola butter, shallot tartin, parsley mayo
- Celeriac fondant, black bomber and shallot pithivier, pommery mustard sauce (v)
- Aubergine Imam Bayildi, vadouvan dates, kale (v)

Dessert

- Crème fraîche cheesecake with toasted brioche streusel, citrus confit and cinnamon
- Salted caramel ganache with mandarin chilli salad and cocoa crumble
- Valrhona chocolate mousse with morello cherries and cocoa sponge (vg)
- Mascarpone cream with fresh raspberries, lime and Victoria sponge
- Marcona almond and mango fondant

Add Valrhona petit fours at £6 per person

Fourth course Supplement of £15

- Prawn and mascarpone ravioli with yuzu butter sauce
- Crispy Cornish crab cake with chilli lime sauce
- Mango and coconut salad with black pepper, honey and lime olive oil
- Gnocchi, tomato fondue and pecorino foam



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