

Private Dining Menu

£55pp

Starters

Celeriac Velouté (N) (V)

Hazelnut pesto

Lemon & Dill Cured Salmon (NGI on request)

Pickled cucumber / Mustard dressing

Pressed Chicken & Ham Hock Terrine (NGI on request)

Pickles / Endive / Sourdough

Mains

Roast Chicken Breast

Pomme paillassons / Roast carrot / Fried enoki / Jus

Sea Bream (NGI / DF on request)

Ratatouille salsa / Rocket / Basil

Aubergine Cannelloni (N) (V) (VG / NGI / DF on request)

Caponata / Chillli

Desserts

Blackberry Cheesecake

Fresh blackberries / Poppyseed meringue / Ginger biscuit / Apple crisp

Pistachio Crème Brûlée (N) (V) (NGI on request)

White chocolate cookies / Fresh raspberries

Warm Vegan Mango Cake (DF) (VG) (V)

Vegan coconut ice cream / Toasted coconut / Mango & passion fruit salsa

Private Dining Menu

£67pp

Starters

Wild Mushroom & Truffle Parfait (V) (NGI on request)

Pickled shallots / Sourdough

Seared Tuna Tataki (NGI on request)

Sesame dressing / Radish / Wasabi

Cured Duck (NGI on request)

Carrot & mouli salad

Mains

Rump of Lamb (N) (DF on request)

Spiced pastilla / Cons cons / Preserved lemon / Harissa jus

Baked Cod Loin (N) (NGI on request)

Brandade croquette / Fine beans / Almond butter sauce

Beetroot Tatin (V)

Goats cheese / Rocket / Balsamic

Desserts

Chef's Dessert Trio

Lemon & raspberry cake / Chocolate caramel choux / Strawberry & vanilla sponge

Chocolate Avocado Cake (DF) (VG) (V) (GF)

Fresh berries / Raspberry mousse / Vegan vanilla ice cream

Banoffee Sticky Toffee Pudding (V)

Salted caramel / Cookies & cream ice cream / Glazed bananas

Private Dining Menu

£82pp

Starters

Braised Pork Cheek (N) (V) (VG / NGI / DF on request)

Chard / Pickled Peppers

Carpaccio & Roast Beetroot (N) (V) (VG / NGI / DF on request)

Thyme / Cabernet Sauvignon / Whipped goats cheese / Toasted hazelnut

Roast Orkney Scallop (NGI on request)

Spiced butter / Cauliflower / Golden raisins

Mains

Beef Fillet (NGI / DF on request)

Fondant potato / Braised onion / Red wine sauce / Watercress

Stonebass (NGI / DF on request)

Crushed potatoes / Tomato & coriander vinaigrette / Young fennel

Celeriac & Potato Pithivier (V)

Truffle bordelaise sauce / Buttered cabbage

Desserts

Spiced Orange & White Chocolate Carrot Cake (V)

Fresh orange / Salted caramel

Malted Chocolate Torte

Chocolate sponge / Tonka & caramel sauce

Lemon Polenta Cake (N) (V) (DF) (NGI)

Raspberry sorbet / Almond brittle / Fresh raspberries