

PRIVATE DINING MENU

£35 PER PERSON

STARTERS

Poached Figs, Goats' Cheese, Pickled Beetroot Salad, Herb Oil
Duck and Orange Pâté, Onion Chutney, Sourdough, Watercress
Crab Tian, Fennel, Spinach & Sweetcorn, Lime Dressing

MAINS

Beef Blade, Horseradish Mash, Kale, Redcurrant Jus
Spinach Gnocchi, Peas, Black Olives, Lemon Cream Sauce and Rocket
Grilled Cod, Pea Croquette, Bisque Sauce

PUDDING

Mulled Wine, Berry and Apple Crumble, Granola Topping and Vanilla Ice Cream
Sticky Toffee Pudding with Salted Caramel Ice Cream
Hazelnut Doughnuts, Chocolate & Coffee Sauce, Cardamom Sugar

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.