

PRIVATE FINE DINING

MENU A

Forest mushroom arancini tarragon truffle vinaigrette

*Citrus and caper marinated
and salt and pepper cured sea trout,
glazed cucumber, horseradish cream*

*Roast beef fillet, corned brisket pudding
roast celeriac and purée,
Vichy carrots, spinach, shallot red wine jus*

*White chocolate and marmalade soufflé,
bitter chocolate sorbet.*

MENU B

*Jerusalem artichoke veloute, frazzled smoked bacon,
chive truffle crème fraiche*

*Torched mackerel, braised chicory, honey glazed beets,
red chard and beetroot ketchup*

*Assiette of pork, slow cooked belly, seared fillet,
head terrine, confit shoulder, caramelised sweet potato,
Savoy cabbage, glazed apple and calvados jus*

*Baked egg custard with textures of rhubarb,
granola crumb, pickled stem ginger, rhubarb sorbet.*

MENU C

*Free range pork and black pudding,
quail scotch egg with bearnaise sauce and balsamic tomato*

*Pressed corn fed chicken and liver parfait
with confit shallot and apricot chutney,
toasted french onion loaf*

*Salmon wellington with a cider, keta, tarragon buerre blanc,
steamed clams, saffron fondant potato and pak choi*

*Apple tart tatin, gingerbread Arctic roll,
vanilla caramel and baby toffee apples.*

VEGETARIAN

*Sweet potato and squash soup
with coriander pesto and sour pink onions*

*Charred watermelon, black sesame, goats curd,
mizuna, black olive crostini's*

*Roasted onion cous cous en croute with
Provençal Mediterranean vegetables,
tomato fondue and basil purée*

*Iced raspberry yoghurt parfait, poached peach,
thyme shortbread.*

£40 per person

ADVANCED BOOKING ONLY · MINIMUM NUMBERS APPLY

ASK YOUR BARISTA FOR MORE DETAILS