



**PRIVATE DINING SET MENU
SPRING 2018**

2 courses £27

3 courses £33

*Please choose a maximum of 4 starters/4 mains/4 puddings
Pre order required for tables of 16 or more
Not available on Sundays*

STARTERS

Pea & miso soup, spring onions & shiso cress
Asparagus spears with poached egg, lemon, parmesan & truffle cream
Pressed ham hock terrine, piccalilli, toast
Sweet & sticky char siu pork spare ribs, spring onion & chilli
Steamed mussels, shallots, garlic, thyme, white wine cream
Smoked salmon, capers & shallots, granary bread
Chicken & chorizo croquettes, tomato & chili chutney

MAINS

Za'atar roasted cauliflower & chickpea tagine, lime, coriander & mint chermoula
Harissa roasted aubergine & lentil salad, honey garlic yoghurt, parsley, basil & lemon
Beer battered haddock & chips, tartar, samphire
Chicken & leek pie, white port, mustard & thyme gravy, mash & greens
Crispy pork schnitzel, cider apple sauce, fries
Grilled salmon fillet, shiso pesto, roast sweet potato, garlic & sesame spinach
Thai roasted red duck laksa, lime & coriander, toasted peanuts, rice noodles
8oz flat iron steak, chips, watercress & béarnaise

PUDDINGS

Selection of ice creams
Lemon & passionfruit posset, rose pistachio shortbread
Raspberry & oreo chocolate brownie, salted caramel ice cream
Rhubarb & almond tart, vanilla cream
Steamed apple pudding, sticky toffee sauce
Banana, peanut & caramel chocolate ice cream sundae
Artisan cheeses, crackers & pear conserve (£3 supplement)