



PRIVATE DINING SET MENU AUTUMN 2024

2 courses £33 *

3 courses £41 *

v = vegetarian

gf = gluten free

STARTERS

Breaded halloumi, tomato and confit garlic chutney *v*
Beetroot falafel, feta tzatziki, cucumber salad *v, gf*
French onion soup, gruyère cheese croute
Sweet & sticky char sui ribs, chilli, coriander & sesame
Smoked salmon, wholemeal sourdough, lemon & black pepper
Crab, chili & lemon beignet, rocket salad

MAINS

Roast tomato, fior di latte, olive & basil pizza *v*
Chestnut mushroom, squash & spinach pie, mash, honey roast carrot, gravy *v, gf*
Breaded scampi, chips, peas, lemon & tartare sauce
Steamed fillet of seabass, Japanese vegetable broth, rice noodles, chilli & coriander *gf*
Chicken katsu curry, jasmine rice, pickled radishes
Grilled Tomahawk pork chop, potato, parsnip & apple rosti, glazed roast carrot, café de paris butter *gf*
Chargrilled flat iron steak, chips & watercress (*£4 supplement*)

PUDDINGS

A selection of ice creams & sorbets
Affogato – shot of espresso, vanilla ice cream *gf*
Apple & blackberry oat crumble, vanilla custard
Knickerbocker glory sundae
Nutella filled mini doughnuts, black cherry ice cream
Cheese board, crackers, fig & date chutney (*£4 supplement*)

**prices and content subject to change*

*This menu requires a pre-order at least 1 week in advance, from a refined selection
An optional 7.5% service charge is added to your bill – please ask if you would like this removed
Please ask to see all information about the 14 main ALLERGENS present in our menu*