



PRIVATE DINING SET MENU AUTUMN/WINTER 2023/24

2 courses £32 *

3 courses £40 *

v = vegetarian

STARTERS

Sweet potato & confit garlic soup, herb croutons, rocket pesto v
Whipped goats' cheese, tomato & basil crostini, herb oil v
Smoked salmon on toasted rye, sour cream, dill & lemon dressing
Ham hock & parsley terrine, fruit chutney, toasted croute
Spiced lamb kofta, ruby slaw, mint yogurt
Chilli & lime tempura prawn, crushed avocado, honey & yuzu dressing

MAINS

Pumpkin & ricotta ravioli, harrisa butter, toasted seeds v
Gnocchi with San Marzano tomatoes, melting mozzarella, fire roasted peppers, basil v
Breaded scampi & chips, garden peas, lemon & tartar
Crisp fried chicken Kiev, fries, watercress, rocket pesto mayonnaise
Roast Tomahawk pork chop, chorizo & cannellini bean casserole, maple roast parsnips
Ras al hanout marinated market fish, roast aubergine, chilli and lime cous cous
220g flat iron, chips & watercress (£4 supplement)

PUDDINGS

A selection of ice creams & sorbets
Affogato – shot of espresso, vanilla ice cream
Chocolate & raspberry tart, balsamic crushed raspberries
Apple & blackberry crumble, vanilla ice cream
Sticky toffee pudding, butterscotch sauce, caramel 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 10% 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*