



## PRIVATE DINING SET MENU SPRING/SUMMER 2024

2 courses £32 \*

3 courses £40 \*

*v = vegetarian*

### STARTERS

Heritage tomato & buffalo mozzarella salad, crispy shallots, balsamic glaze *v*  
Cauliflower pakora, cucumber & mint raita *v*  
Smoked mackerel mousse with black pepper crème fraiche, lemon & watercress  
Air dried bresola, parmesan, pickled quail's egg, truffle dressing  
Crispy coconut prawns, mango & coconut dip  
Tempura chicken with ginger & lemongrass, Asian slaw, sweet chili mayo

### MAINS

Blue cheese, walnut & apple pizza, balsamic glaze  
Crispy bubble & squeak cake, oyster mushroom, poached hen's egg, chive Hollandaise *v*  
Breaded scampi & chips, peas, lemon & tartar  
Lemon & thyme spatchcock chicken, pickled fennel & rocket salad, fries  
Teriyaki marinated market fish, pak choi, sticky rice, pickled ginger  
Slow cooked pork belly, spicy sausage hash, caramelized apple, Calvados jus  
Chargrilled flat iron steak, chips & watercress (£4 supplement)

### PUDDINGS

A selection of ice creams & sorbets  
Affogato – shot of espresso, vanilla ice cream  
Dark chocolate panna cotta, poached red berries, crème fraiche  
Treacle tart, vanilla ice cream, toffee sauce  
Biscoff filled mini doughnuts, cinnamon sugar, toffee sauce, vanilla 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*