



## PRIVATE DINING SET MENU SPRING/SUMMER 2025

2 courses £34 \*

3 courses £43 \*

*v = vegetarian*

*gf = gluten free*

### STARTERS

- Grilled goats cheese on toasted sourdough, caramelised red onion chutney *v gf*
- Heritage tomato & burrata salad, red pepper pesto *v gf*
- Sweet & sticky char sui ribs, chilli, coriander & sesame
- Smoked salmon, wholemeal sourdough, lemon & black pepper *gf*
- Pulled ham and pea shoot salad, creamed horseradish *gf*
- Crayfish cocktail, bloody mary sauce

### MAINS

- Gnocchi, san Marzano tomato & basil sauce, charred mediterranean vegetables *v*
- Garlic & paprika cauliflower steak, tomato & olive salsa, crispy kale *v gf*
- Breaded scampi, chips, peas, lemon & tartare sauce
- Grilled plaice, burnt caper butter, crushed new potatoes *gf*
- BBQ n'duja butterfly chicken breast, charred corn, rainbow slaw
- Crispy pork schnitzel, tenderstem broccoli & mange tout fricassée, apple sauce, fries
- Chargrilled flat iron steak, chips & watercress (*£4 supplement*)

### PUDDINGS

- A selection of ice creams & sorbets
- Affogato – shot of espresso, vanilla ice cream *gf*
- Iced white chocolate parfait, mango & lime salsa, passionfruit syrup *gf*
- Classic red berry Eton mess, vanilla Chantilly cream *gf*
- Ameretti & apricot fool, honey & pistachio
- Cheese board, crackers, fruit 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*