



PRIVATE DINING SET MENU SPRING SUMMER 2026

2 courses £35 *

3 courses £44 *

v = vegetarian

STARTERS

Tomato & burrata bruschetta, basil pesto, rocket *v*

Tempura prawns, Asian slaw, lemongrass & ginger dressing

Confit duck salad with chicory & roast red onion, orange vinaigrette

Sweet & sticky char sui ribs, hoisin & chili

MAINS

Asparagus, pea & mint risotto, pecorino shavings, watercress salad *v*

Grilled fillet of seabass, rosti potato, champagne creamed leeks

Roast corn fed chicken supreme, crispy hassle back potatoes,
green beans, shallot & grain mustard sauce

Chargrilled flat iron steak, chips & watercress (*£4 supplement*)

PUDDINGS

Passion fruit & lime Eton mess, coconut meringue, pistachio crumb

Vanilla panna cotta, summer berries, biscotti

Chocolate brownie sundae, vanilla ice cream, red berry coulis

Cave aged Wookey Hole cheddar & Welsh brie, fruit chutney, grapes and biscuits

**prices and content subject to change*

*This menu requires a pre-order at least 1 week in advance
An optional 12.5% 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*