



**PRIVATE DINING SET MENU
WINTER 2018**

2 courses £27

3 courses £33

Please choose a maximum of 4 starters/4 mains/4 puddings

Pre order required for tables of 20 or more

Not available on Sundays

(g) = gluten free

STARTERS

French onion soup, gruyère croute
Wild mushroom & goats' cheese croquette, tomato & balsamic relish
Devilled kidneys on toast
Sticky char siu ribs, spring onion & chili
Chicken & sesame yakitori, plum, honey & ginger
Crisp soft shell crab, green chili dressing

MAINS

Baked tortellini, tomato, melting mozzarella, basil
Squash & spinach Peshwari curry, mustard seed & fenugreek, steamed rice (g)
Smoked haddock & leek fishcake, spinach, Hollandaise
Port braised shin of beef cottage pie, buttered kale
Grilled flat iron steak & chips, pepper sauce (g)
Seared calves liver & bacon, mustard mash, redcurrant gravy
Crisp fried whole seabass with soy & sesame, Asian greens, steamed basmati

PUDDINGS

Homemade petit fours
Toffee & date sponge, butterscotch sauce
Lemon crème brûlée, ginger shortbread
Sticky plum & blackberry crumble, custard (g)
Salted caramel & chocolate truffle tart, roasted hazelnut Chantilly
Cheese board, pear conserve, crackers (£3 supplement)