



**PRIVATE DINING SET MENU
AUTUMN 2020**

2 courses £27

3 courses £33

STARTERS

Sweetcorn & coriander fritters, smashed avocado, pico de gallo *v pb*
Sautéed wild mushrooms on toasted sourdough, truffle mustard cream *v*
Sticky char siu ribs, spring onion & chili
Crispy bang bang chicken, citrus soy mayo
Steamed Exmouth mussels, white wine, garlic & brie, panuzzo
Singapore style chili king prawns, coconut, coriander, lime

MAINS

Roasted beet & pear salad, quinoa, caramel macadamias, orange, basil mint dressing *v pb*
Cauliflower, black daal & spinach butter masala, coriander, lemon, basmati rice *v*
Crispy chicken schnitzel & fries, parmesan sauce
Chinese braised pork belly, Asian greens, sticky rice
Beer battered fish & chips, mushy peas, tartar
220g flat iron, chips & watercress
Seafood laksa, salmon, mussels, prawns, pak choi, chili, lime, coconut, glass noodles

PUDDINGS

A selection of ice creams & sorbets
Apple & blackberry crumble, warm custard *g*
Treacle & chocolate tart, clotted cream
Sticky date pudding, butterscotch sauce, vanilla ice cream
Ice cream waffle sundae, caramelised banana & pecans, chocolate sauce
Cheese board, pear conserve, crackers (£3 supplement)