



PRIVATE DINING SET MENU AUTUMN 2021/ WINTER 2022

2 courses £30 *

3 courses £35 *

pb = plant based

v = vegetarian

STARTERS

Courgette & vegan feta fritters, charred lemon salsa verde *pb*
Sautéed wild mushrooms on toasted sourdough, marsala cream *v*
Sweet & sticky char sui ribs, spring onion & sesame
Smoked mackerel & harissa paté, panuzzo crisps
Crispy bang bang chicken, ponzu mayo
Garlic roasted prawns, lemon, chili & parsley

MAINS

Confit tandoori chickpeas, kale, chili, cherry tomatoes, lime & coriander coconut yoghurt *pb*
Pumpkin & ricotta ravioli, saffron & lemon butter *v*
Breaded scampi & chips, garden peas, tartar
Crispy confit duck leg with a butterbean, chorizo & spinach cassoulet
Grilled Tomahawk pork chop, crispy rosemary & garlic potatoes, green beans, redcurrant jus
Crispy Asian market fish, spring onion, coriander & jalapeno, sticky rice, ponzu sauce
220g flat iron, chips & watercress

PUDDINGS

A selection of ice creams & sorbets
Affogato – shot of espresso, vanilla ice cream
Treacle steamed pudding, orange glaze, vanilla ice cream
Apple & autumn berry crumble with warm custard
Chocolate marquise, vanilla & sumac strawberries, crème anglaise
Cheese board, crackers & quince (£3 supplement)

**prices and content subject to change*

*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*