



PRIVATE DINING SET MENU
SPRING 2020

2 courses £28

3 courses £33

STARTERS

Roast red pepper, chickpea & basil dip with lemon & tahini, pitta crisps *vgn*

Gruyère & confit garlic roasted asparagus, poached duck egg *v*

Sticky char siu ribs, spring onion & chili

Salmon ceviche, pink grapefruit, coriander & lime dressing

Spicy beef tacos, habanero salsa, avocado sour cream

Lymington crab mayonnaise, brown bread & butter

MAINS

Greenwheat freekeh with roast squash, pine nuts, pomegranate & mint, citrus dressing *vgn*

Pappardelle with spinach, Kalamata olives & harissa, preserved lemon yoghurt *v*

“Ramsbury gold” battered fish & chips, tartar sauce, crushed peas

Crispy chicken schnitzel, fries, salsa verde

Grilled Tomahawk pork cutlet, smoked Alsace bacon, choucroute

220g flat iron, chips & watercress

Crab, prawn & chorizo gratin, blackened corn & coriander salsa, pickled cucumber salad

PUDDINGS

Homemade chocolate truffles

Eton mess, sumac roasted strawberries

Vanilla panna cotta, rhubarb & ginger compote

Yuzu cheesecake, white chocolate, hazelnut & sea salt praline

Warm chocolate & Nutella brownie, vanilla ice cream

Cheese board, pear conserve, crackers (£3 supplement)