



**PRIVATE DINING SET MENU  
SUMMER 2019**

2 courses £27

3 courses £33

**STARTERS**

Tomato & kalamata olive garlic flatbread, basil oil  
Avocado & feta tostadas, salsa criolla, green chili mayo  
Sticky char siu ribs, spring onion & chili  
Prosciutto with figs, mozzarella & rocket, pomegranate, honey citrus dressing  
Chili salt squid, fennel & chili jam  
King prawn tempura, nuoc cham dipping sauce

**MAINS**

Fresh tagliatelle with spinach, goats' cheese & saffron  
Battered haddock & chips, samphire, tartar sauce  
Fish pie (salmon, cod, prawns), crab mash, garden peas  
Crispy chicken schnitzel, parmesan sauce, fries, watercress  
Chargrilled Tomahawk pork cutlet, caramelised Calvados apples, spinach & pecan nuts  
Grilled flat iron steak & chips, pepper sauce (g)

**PUDDINGS**

Homemade petit fours  
Strawberry & passionfruit Eton mess  
Chocolate brownie, salted caramel ice cream, peanut butter & white chocolate bark  
Lemon tart, raspberry sorbet  
Warm toffee apple cake, vanilla ice cream  
Cheese board, pear conserve, crackers (£3 supplement)