



PRIVATE DINING SET MENU SUMMER 2021

2 courses £30

3 courses £35

pb = plant based

v = vegetarian

STARTERS

Smoky aubergine flatbread, dukkah, pomegranate, tahini & soy dressing *v*
Slow roasted cherry tomato bruschetta, confit garlic, goats cheese & rocket *v*
Spicy Korean BBQ pork & coriander croquettes, ponzu mayo
Sweet & sticky char sui ribs, spring onion & sesame
Garlic roasted prawns with lemon, parsley & chili

MAINS

Chili & lemon roasted cauliflower, ginger tomatoes, black quinoa, avocado & coconut crema *pb*
Shiitake mushroom & confit garlic risotto, truffle oil *v*
Tuna poke bowl, sticky rice, cucumber, avocado, edamame, nori, mizuna, chili ponzu mayo
Half Cajun rotisserie chicken & fries, charred lemon salsa verde
Breaded scampi & chips, garden peas, tartar
Grilled swordfish steak, green papaya & cucumber salad, toasted peanuts, chili & coriander dressing
220g flat iron, chips & watercress

PUDDINGS

A selection of ice creams & sorbets
Affogato – shot of espresso, vanilla ice cream
Eton Mess, vanilla & sumac roasted strawberries & raspberries
Peach & almond tart, mango sorbet
Hazelnut & dark chocolate brownie, vanilla ice cream
Cheese board, crackers & quince (£3 supplement)