



Private Dining Set Menu £55

Starters

Jerusalem artichoke velouté (v)

Artichoke crisp, truffle oil

Beef carpaccio

Olive oil garlic croutons, Parmesan

Gin-cured salmon gravlax

Beetroot, cucumber, tonic gel, lemon sour cream

Pan-seared scallops

Black pudding, chorizo crumb, pea purée, chorizo oil

Main Courses

White radish and vegetable Miso (v)

Nashi pear, citrus fruit, grilled scallions

Oven-roasted cod loin

Potato and carrot ragu, celeriac purée, green oil

10oz Rib-eye steak

Triple cooked chips, rocket and Parmesan salad

Corn-fed chicken

Parmentier potatoes, tenderstem broccoli, Beurre Blanc, carrot gel

Desserts

Coconut tart (v)

Pineapple gel, Mascarpone crème fraiche

Chocolate delice (v)

Caramel sponge, chocolate Ice-cream, honeycomb, caramel sauce

Honey and Mascarpone mousse (v)

Honey gel, honey granola, Tonka bean ice-cream

Baileys and coffee Tiramisu (v)

Vanilla ice-cream

PLEASE NOTE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 10% service charge will be added to your bill.