



Private Dining Set Menu £38

Starters

Tomato, onion and basil bruschetta (v)

Mozzarella cheese

Soup of the day, basil dressing (v)

Focaccia bread

Crispy calamari

Garlic aioli, rocket salad

Goats cheese parfait (v)

Beetroot purée, granola crumbs

Main Courses

Wild mushroom risotto (v)

Rocket and radish, crispy sage, Parmesan

Pan-seared seabass

Spiced sweet potato, butternut squash and red pepper purée, samphire

Braised blade of beef Au jus

Fondant potato, Chantenay carrots, crispy kale

Chicken supreme

Broad bean and chorizo casserole

Desserts

Chocolate tart (v)

Passionfruit coulis, Chantilly cream

Red velvet cheesecake (v)

Vanilla ice cream

Ice-cream (v) (GF)

Strawberry, chocolate, vanilla, pistachio, Ferrero Rocher

Panna cotta

Fruits of the forest

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.