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Private Dining Sample Menu 1

Starters

Spiced cauliflower & cumin soup, toasted sourdough, whipped butter

Cured chalkstream trout, horseradish cream, tarragon oil

Pan seared pigeon breast, seasonal slaw, sesame, port reduction

Mains

Butternut squash gnocchi, squash puree, winter mushrooms, crispy parmesan

Roasted chicken supreme, crushed potato, greens, white wine & garlic sauce

Fish of the day, saffron risotto, chimichurri

Pudding

Egg custard tart, orange tuile, rhubarb

Sticky toffee pudding, toffee sauce, vanilla ice cream

Bakewell tart, raspberry sorbet

Includes a glass of fizz on arrival
£50pp

If you have an allergy or dietary requirements,
please inform our team before selecting your choices
Please note there is a discretionary service charge of 12.5%

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Private Dining Sample Menu 2

Starters

Mushroom & potato risotto, soft poached egg

Smoked salmon & mackerel parcel, citrus gel

Duo of duck, confit-leg bon bon, smoked duck breast, carrot & star anise puree, herb oil

Mains

Curried monkfish tail, steamed mussels, charred leek

Slow braised ox cheek, pomme puree, jus, rosemary, crispy onions

Beetroot, mushroom & spinach wellington, pomme puree, greens, vegetarian jus

Pudding

Dark chocolate delice, sorbet

Tiramichoux, tonka bean ice cream

Cheese board, apple & vanilla chutney, grapes, crackers

Includes a glass of fizz on arrival
£60pp

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Private Dining Menu Enhancements

On arrival

Upgrade to a glass of Taittinger Champagne
£5 per person

Selection of canapés
from £6.50 per person

To start

Homemade bread with a selection of butters
£2 per person

To finish

Coffee and petit fours
£6.50 per person

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