

# PRIVATE DINING

## MENU 2

6 COURSE TASTING MENU £38.95  
THERE IS NO HIRE CHARGE

### GLASS OF FIZZ ON ARRIVAL

#### BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

#### STARTERS

**CRISPY BELLY PORK & BLACK PUDDING**  
with Apple, Fennel and Honey & Mustard Dressing

**THAI SPICED FISHCAKE**  
with Sweet Chilli Mayonnaise, Cucumber Ketchup & Pickled Chinese Cabbage

**CHEF'S SOUP OF THE DAY**  
Served with Warm Bread

**SLOW COOKED LOCAL BEETROOT SALAD**  
with Creamy Goats Cheese, Crispy Filo Pastry, Cane Syrup & Apple

**RICH CHICKEN LIVER PÂTÉ**  
with Caramelised Onion Chutney, Truffle & Toasted Brioche

#### TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

#### MAINS

**OVEN ROASTED FREE RANGE CHICKEN BREAST**  
with Spiced Chorizo Croquette, Sweet corn Salsa, Garlic & Herb Potato Press, Chicken Cream

**SEARED BASS FILLET**  
with a Rich Tomato Fondue, Slow Cooked Peppers in Olive Oil, Tapenade & Herb Oil

**SUMMER VEGETABLES RISOTTO**  
with Marinated Cherry Tomatoes, Goat Cheese & Black Olive Crumb

**CONFIT WELSH BLACK BELLY PORK**  
with Peas & Pancetta, Black Pudding Fritter, Apple & Sautéed Potatoes

**FRESH BUTTERED LINGUINE & ROASTED MEDITERRANEAN VEGETABLES**  
with Tomato & Basil Sauce, Char grilled Vegetables, Herb Oil & Crispy Parmesan

#### CHEF'S PRE DESSERT

Chef's Selected Sweet Delight

#### DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

**VANILLA CRÈME BRULEE**  
with Lemon & Thyme Shortbread Biscuit

**VALHRONA CARAMELIA CHOCOLATE SLICE**  
with hints of Caramel & Toffee notes, Chocolate Tuile & Hazelnut Praline Ice Cream

**MANGO & PASSIONFRUIT CHEESECAKE**  
with Crisp Meringue & Mango Sorbet

**SELECTION OF BRITISH & FRENCH CHEESES**  
with Local Chutneys, Grapes & Crackers (£3.95 Supplement)

#### SELECTION OF COFFEE

OR

#### DESSERT COCKTAILS

**ESPRESSO MARTINI**  
Finlandia Vodka, Kahlua Coffee Liqueur, a Double Shot of Freshly Brewed Espresso & a Touch of Sugar  
£8.95

**DULCE DE CACAO**  
Havana 7 Rum, Briottet Creme de Cacao & Frangelico Liqueur shaken with Butterscotch syrup & Milk. Garnished with Chocolate shavings  
£8.95

Subject to change. Please Inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.

Service charge of 10%