

PRIVATE DINING

MENU 2

6 COURSE TASTING MENU £49.95

THERE IS NO HIRE CHARGE

GLASS OF FIZZ ON ARRIVAL

BREAD COURSE

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

STARTERS

CHEF'S SOUP OF THE DAY

Served with Warm Bread

HAM, EGG & PINEAPPLE

Slow Cooked Ham Terrine,
Soft Boiled Hens Egg, Pineapple & Saffron
Chutney & Spring Onion Mayonnaise

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney, Truffle &
Toasted Brioche

SLOW COOKED LOCAL BEETROOT SALAD

with Pickled Carrot, Creamy Goats Cheese, Crispy
Filo Pastry, Cane Syrup & Apple

STEAMED SHETLAND MUSSELS

with a Spicy Nduja & Tomato Sauce, Shallots, White Wine
& Parsley Sauce. Served with Crusty Bread

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 and Chicken Cream

FRESH LINGUINE & MEDITERRANEAN VEGETABLES

With Chargrilled Mediterranean Vegetables
rich Tomato Sauce & Basil Pesto
(contains nuts)

SEARED BASS

with Curried Lentils, Jerusalem Artichoke, Wild
Mushrooms & Chicken Cream

ROASTED LAMB RUMP & LAMB TAGINE

Spiced Chickpea & Lamb Tagine, Pomegranate,
Coriander Yoghurt & Heritage Carrots
£4.95 supplement

SPRING VEGETABLE RISOTTO

with a Confit Cherry Tomatoes & Goat Cheese,
Creamy Arborio Rice, Crispy Kale & Parmesan
finished with Young Shoots

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.

BOURBON STICKY TOFFEE PUDDING

With Caramel Crunch Ice Cream & Cinder Toffee

VERY BERRY CHEESECAKE

With White Chocolate Ganache, Crisp Meringue & Berry Sorbet

VALRHONA JIVARA 40% CHOCOLATE & ORANGE TART

Orange Namelaka, Aerated Caramelia Chocolate &
Jersey Ice Cream

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£4.95 Supplement)

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%