

# 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

##### HAM, EGG & PINEAPPLE

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

##### CHEF'S SOUP OF THE DAY

served with Warm Bread

##### RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney, Truffle &  
Toasted Brioche

##### STEAMED SHETLAND MUSSELS

with White Wine, Garlic, Parsley &  
Crusty Bread

##### LOCAL SLOW COOKED BEETROOT SALAD

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

#### TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

#### MAINS

##### OVEN ROASTED FREE RANGE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweet Corn Salsa,  
Garlic & Herb Fondant Potato and Chicken Cream

##### SUMMER VEGETABLE RISOTTO

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

##### PAN ROASTED COD & SHELLFISH

with Summer Vegetables in a White Wine, Dill &  
Cream Sauce.  
Accompanied with Buttered New Potatoes

##### ROASTED YORKSHIRE LAMB RUMP

with Konro Grilled Baby Gem, Minted Sour Cream, Crispy Slow Braised  
Lamb Shoulder, Fondant Potato & Summer Vegetables  
£4.95 supplement

##### SLOW COOKED WELSH BLACK BELLY PORK

with Fennel, Pea & Smoked Pancetta, Confit Purple Potatoes & Black  
Pudding Fritter

#### 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  
enjoyment & pleasure so enjoy...

##### BOURBON STICKY TOFFEE PUDDING

With Caramel Crunch Ice Cream & Cinder Toffee

##### MANGO & PASSIONFRUIT CHEESECAKE

with Crisp Meringue & Mango 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  
£10.95

##### DULCE DE ALMENDRAS

Chambord & Creme de Cacao shaken with Orgeat syrup & Milk. Finished with  
Valrhona Manjari 64% dark chocolate shavings.  
£10.50

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%