

PRIVATE DINING

MENU 1

6 COURSE TASTING MENU £49.95

BREAD COURSE

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

STARTERS

STEAMED SHETLAND MUSSELS

With Garlic and White Wine Cream Sauce and Chargrilled Sea Salt & Rosemary Focaccia

CHEF'S SOUP OF THE DAY

served with Warm Bread

RICH DUCK LIVER PATE

with Black Truffle Dressing, Red Currant & Port Jelly, Caramelized Onion Chutney & Brioche

SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney & Crispy Leeks

MARINATED SLOW COOKED BEETROOT & ST MAURE GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots, Grilled St Maure Goat Cheese, Fennel Seed Infused Filo Pastry, Fresh Honeycomb & Apple

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

ROASTED CHICKEN BREAST & HONEY ROASTED PARSNIP

with King Oyster Mushroom, Caramelized Shallot, Truffle & Thyme Potato Press & Chicken Cream

ROASTED BASS, CHORIZO & PIPPERADE

with Rich Tomato Fondue, Slow Cooked Peppers & Onions, Crispy Chorizo Croquette & Red Pepper Pesto

BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash and Crispy Cavolo Nero

8oz SIRLOIN STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad, Chips and Sauce (Peppercorn, Diane, or Beef jus)
£10.95 supplement

SLOW COOKED WELSH BLACK BELLY PORK

Served with Braised Pig Cheek, Sticky Red Cabbage, Butternut Squash, Fennel & Duck Fat Confit Potatoes

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

VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Freeze Dried Raspberries & Berry Sorbet

VALRHONA "CARMELIA" CHOCOLATE SLICE

with Hazelnut Tuille, Dulce de Leche & Hazelnut Ice Cream

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£5.95 Supplement)

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%